



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 25, 2018

Red Bay Convenience Ltd.
3 Basin Drive, Red Bay, NL

Yearly Operation

For additional information on the Inspection process, please see:
http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jul 25, 2018	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Paper towel refilled during inspection.
	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Lights in storage area require shatter proof covers or bulbs.
		803 - Chemical Test Kits and/or Papers provided	Chemical test kit/papers required to ensure concentration of sanitizer is adequate.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained for refrigeration units with potentially hazardous foods.