



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 04, 2020

Best Coast Cafe
74 Broadway , Corner Brook, 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 Mar 12, 2020	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of walls behind the 3 compartment sink and around cooking equipment.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs for all coolers containing hazardous foods
Food - Routine Inspection Nov 05, 2019	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of surfaces of coolers, cooking equipment and walls.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs for all coolers
Food - Annual Inspection Feb 06, 2019		Compliant at the time of this inspection	
Food - Routine Inspection May 09, 2018		Compliant at the time of this inspection	