



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 04, 2019

Bojo's Restaurant
1 Chapel Hill Road , Deer Lake, NL

Yearly Operation

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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Nov 14, 2019	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Food Contact surfaces cleaned/sanitized during inspection
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Surfaces cleaned during inspection.
Food - Annual Inspection Mar 20, 2019	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General Cleaning required on food carts and shelving in the refrigerator.
Food - Routine Inspection Nov 28, 2018	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Cutting boards and knives cleaned and sanitized during inspection.
	Non-Critical Item(s)	505 - Food equipment and utensils that contact food are corrosion resistant	Clean shelving in Walk In Cooler.
		604 - Toilet facilities: properly constructed, supplied and cleaned	Please clean mens washrooms.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Nov 28, 2018	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning of refrigerator shelves and base of food carts. Cleaning commenced during inspection
Food - Annual Inspection Mar 08, 2018	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Cutting board area sanitized during inspection All cleaning cloths placed in a 100ppm sanitizing solution during inspection.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Bottom of coolers and racks to coolers to be cleaned and sanitized