



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 28, 2025

Clarenville Integrated High School

Clarenville, 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 - Routine Inspection Oct 21, 2025	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	All dishes should be sanitized after washing and rinsing. QUAT solution (200 ppm) can be used for sanitizing dishes.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	The kitchen needs general cleaning. All the equipments, counters and sinks need to be maintained clean.
Food - Annual Inspection Feb 05, 2025	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection The temperature of kitchen refrigerator should be maintained < 4°C. Temperature adjusted during the inspection.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Kitchen counters and cafeteria tables should be sanitized to prevent any cross contamination.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	All utensils should be washed, rinsed and sanitized with QUAT solution to ensure protection from contamination
		801 - Proper location of thermometers and thermometers working accurately	Working thermometer should be made available in all refrigerators for proper monitoring of temperature.



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Food - Annual Inspection Feb 05, 2025	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	QUAT sanitizes test strips should be made available and used to ensure adequate sanitizer concentration
Food - Annual Inspection Mar 13, 2024		Compliant at the time of this inspection	