



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 24, 2025

Eastern Health Dementia Care Bungalow
18 Horwood Cres., 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 20, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwashing sink should be always supplied with handwashing soap. Corrected during inspection.
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Working thermometer should be always made available in the back cooler. A temperature log should be maintained for coolers.
Food - Annual Inspection Feb 13, 2025	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometer should be maintained in all refrigerators for proper monitoring of temperature.
		803 - Chemical Test Kits and/or Papers provided	QUAT sanitizes test strips should be maintained for measuring sanitizer concentration