



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - October 03, 2024**

**Circle K. #2113**  
**1206 Torbay Road, Torbay, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*  
[http://www.servicenl.gov.nl.ca/inspections/inspection\\_information.pdf](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 <b>Sep 26, 2024</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	The handwashing sink requires stocked paper towels and soap in the dispensers.
	<b>Non-Critical Item(s)</b>	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	A two-compartment sink must be installed for the sanitary cleaning of the slush equipment. The machine should not be used until corrective actions are completed.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair the hole observed near the drink storage area.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs not available at time of inspection.
Food - Annual Inspection <b>Feb 09, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Dec 14, 2022</b>		Compliant at the time of this inspection	