



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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Sep 26, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	The handwashing sink requires stocked paper towels and soap in the dispensers.
	Non-Critical Item(s)	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 Feb 09, 2024	Compliant at the time of this inspection		
Food - Annual Inspection Dec 14, 2022	Compliant at the time of this inspection		