



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 15, 2025**

Needs

642 Logy Bay Road, St. John's, 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 - Annual Inspection Jan 13, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Sep 05, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Back room requires cleaning.
Food - Annual Inspection Feb 02, 2023	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Walk-in cooler at incorrect temperature. Signage posted by operator indicating issue. Ensure that potentially hazardous foods disposed of in approved method to prevent potential hazards. Cooler requires repair. Alternate cooler to be used for storage of potential hazardous foods in interim.
		420 - Other Critical Items	Ensure that well water is tested for drinking water quality purposes.