



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 30, 2024

Hindu Temple
26 Penney Lane, 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Oct 23, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	All handwashing sinks should be equipped with paper towels and soap.
	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	The light above the cooking area lacks a protective cover. All lights must be equipped with appropriate covers for protection.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	-All utensils must be stored on shelves. -General cleaning is required throughout, including hard-to-reach areas including under equipment and on walls above the dishwashing sink. -All damaged ceiling tiles must be replaced.