



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - November 02, 2024**

**Charlie's**  
**1114-1116 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 - Annual Inspection <b>Nov 01, 2024</b>	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	Obtain test strips to check concentration of sanitizer.
Food - Routine Inspection <b>Feb 09, 2024</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	Food prep cooler not maintaining the temperature at 4 C or lower
		202 - Adequate Handwashing Facilities Supplied and Accessible	Handwashing sink must be supplied with paper towels
Food - Annual Inspection <b>Jan 25, 2023</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	microwave, interior / exterior
		801 - Proper location of thermometers and thermometers working accurately	5 coolers need thermometers( this is in addition to the existing temperature gun used to do daily temp records)