



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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Nov 01, 2024	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Obtain test strips to check concentration of sanitizer.
Food - Routine Inspection Feb 09, 2024	Critical Item(s)	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 Jan 25, 2023	Non-Critical Item(s)	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)