



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - July 27, 2021

Papa Dons
167 Baybulls 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 - Follow-Up Inspection Oct 15, 2020	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	More cleaning is needed on surfaces and washroom
Food - Complaint/Demand Insp. Sep 21, 2020	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Washroom needs cleaning and paper towel, counter areas, mould on bathroom ceiling, flooring needs cleaning. Please deal with fruit flies ASAP
		901 - Other	Take out dishes are not adequate, only paper plates used, please get proper take-out dishes
Food - Routine Inspection Sep 21, 2020	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Facility needs more cleaning all over
		604 - Toilet facilities: properly constructed, supplied and cleaned	Get cover for fan in washroom and get new paper towel
		704 - Adequate protection from vermin and insect pests	fruit fly problem needs to be resolved ASAP, get new bulbs for fly lights



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Food - Routine Inspection Sep 21, 2020	Non-Critical Item(s)	901 - Other	All goods need to be at least 6 inches off the floor, get more shelving and another fridge to accommodate storage.
Food - Compliance Inspection Jun 23, 2020	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Ensure to get remaining rough wood painted Ensure cooking equipment is under the vent.
Food - Complaint/Demand Insp. Jun 19, 2020	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Facility not yet open for business: Please paint any rough wood and create a backsplash, repair any broken flooring, provide pump soap and paper towel in dispensers, have hot holding lamps set up and provide documentation on fume hood. Ensure to have 10 seats or less