



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 05, 2025

Shipwreck
587 A Main Drive, Terrenceville, 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 - Routine Inspection Mar 28, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Aug 02, 2024	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Hot Holding temperature was 50-degree Celsius during the time of inspection should be maintained greater than or equal to 60-degree Celsius to protect food from temperature dangerous zone.
		107 - Proper Reheating Procedures for Hot Holding	Corrected During Inspection The food was not reheated before transferring it into the hot holding unit. Food should be reheated to 74-degree Celsius or above and then transferred to hot holding unit to maintain a temperature of 60-degree Celsius or above.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	The dishes were not sanitized during manual dishwashing. All dishes should be washed rinsed and sanitized with bleach solution to ensure proper cleaning of dishes.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips for bleach should be always made available to ensure proper concentration of bleach solution during cleaning and manual dishwashing- 100 ppm or above.
Food - Routine Inspection Oct 27, 2023		Compliant at the time of this inspection	