



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

Bay D'Espoir Academy
, St. Alban'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 Nov 03, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Mar 24, 2025	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Sanitizer must be present for surfaces and equipment. Quaternary ammonium @ 200ppm.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Test strips required for Quaternary Ammonium sanitizer
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be kept for coolers daily
Food - Compliance Inspection Sep 23, 2024		Compliant at the time of this inspection	