



**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 | | Observations and Corrective Actions |
|---|-----------------------------|--|---|
| | Type | Code - Description | |
| 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 | |