



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - May 01, 2024

Subway
142-154 Cabot Hwy., Bonavista, 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 Apr 26, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Oct 12, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Mar 28, 2023	Critical Item(s)	107 - Proper Reheating Procedures for Hot Holding	Foods must be reheated to an internal temperature of 74 degrees Celsius prior to being placed in a hot holding unit. Hot holding unit is not sufficient for the purposes of reheated. Use an approved method such as stove top or microwave to reheat PHFs.