



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 07, 2025

Donnini's Pizza & Donair (Clareville Shopping Centre)
248A Memorial Drive, Clareville, 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 Oct 31, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Food contact surfaces need to be cleaned and then sanitized after every use with proper concentration of sanitizer which is 9 parts of water and one part of bleach.
	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Lightning needs to have proper covering in food preparation area to prevent any physical hazard.
		801 - Proper location of thermometers and thermometers working accurately	All coolers and freezers need thermometer to ensure food is placed at safest temperature.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs need to be maintained to check shelf life of food present in coolers and refrigerators.
Food - Routine Inspection Feb 03, 2023	Non-Critical Item(s)	901 - Other Non-Critical Item	Owner not present due to illness. Left printed list of training options for him to review upon his return.