



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

Donnini's Pizza & Donair (Clarenville Shopping Centre)
248A Memorial Drive, Clarenville, 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 | Lighting 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. |