



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 13, 2025

P K's Restaurant
89-93 Church Street, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Mar 11, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Oct 30, 2024	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Food stored in coolers were not labelled at time of inspection. Food needs to be labelled with date of manufacture and best before date for food safety.
	Non-Critical Item(s)	701 - Garbage and refuse properly disposed and facilities maintained	Garbage disposal facility should be sealed and needs to be cleaned deeply after every use or biweekly to prevent pest activity.
		704 - Adequate protection from vermin and insect pests	Rodent feces signs all over the storage room. Deep cleaning needs to be done to prevent cross contamination. Also, help from certified pest control needs to be done.
		705 - Living and sleeping quarters separated from food service area	Living and storage space (except food) needs to be sealed if not used. Make sure area is cleaned before use to prevent it as a harbourage for pest activity.
		901 - Other Non-Critical Item	Deep cleaning of all food premises needs to be done to prevent pest activity.



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Food - Annual Inspection Sep 16, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	General cleanliness of back area, garbage area needs to be done. Protective door covering should be in place to prevent access of pests from garbage area.
Food - Follow-Up Inspection Aug 02, 2024	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Food in coolers were missing with labels. Food should be stored with proper labelling, date of manufacturing, expiry date to prevent spoilage.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Food contact surfaces were not properly cleaned and sanitized. It should be cleaned and then sanitized with proper concentration of effective sanitizer.
Food - Routine Inspection Jun 12, 2024	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Foods present in coolers were not labelled at time of inspection. Foods need to label with manufacture date as well as best before date.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection No sanitization of food contact surfaces and non-contact surfaces was observed. Surfaces should be cleaned after each use with solution of sanitizer.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	No adequate procedures for manual dishwashing were followed. Utensils needs to be sanitized after cleaning. Follow-WASH, RINSE, SANITIZE, AIR DRY in order.



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	Type	Code - Description	
Food - Routine Inspection Jun 12, 2024	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Protective lightning was missed in one of the lightning above preparation table. Protective covering of lightning should be done to prevent any physical hazards.
Food - Annual Inspection Sep 27, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Apr 04, 2023	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Equipment and dishes must be washed prior to soaking in sanitizer solution. Chlorine should not be added to soap. Sanitizer solution should be mixed to 100ppm.
		804 - Temperature logs maintained for refrigerated storage units	Recommended to keep a daily log with 2x per day temperature checks for refrigerated units.