



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - June 11, 2024

English Harbour East Lions Club
English Harbour East, 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 May 27, 2024	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Dishes were not sanitized during manual dishwashing. Dishes should be sanitized using bleach or QUAT solution to ensure proper dishwashing and to prevent cross contamination.
		801 - Proper location of thermometers and thermometers working accurately	Thermometer in the refrigerator was not working at the time of inspection. Should be replaced for proper monitoring of temperature.