



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 18, 2025

Sharon's Nook & Tearoom
Water Street, Grand Bank, 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 Feb 01, 2025		Compliant at the time of this inspection	
Food - Follow-Up Inspection Sep 16, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Aug 23, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Six refrigerators in kitchen and storage room were showing temperatures greater than 4-degree Celsius. Adequate adjustments or maintenance should be made to maintain the temperature below 4-degree Celsius to prevent time- temperature abuse and to protect potentially hazardous food stored in the refrigerators.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Dishes were not sanitized during manual dishwashing procedure. All dishes should be washed with soap, rinsed and then sanitized to ensure proper protection from contamination.
		801 - Proper location of thermometers and thermometers working accurately	Thermometer in the refrigerators were showing inaccurate reading during the time of inspection. Should be replaced with working thermometers for proper monitoring of temperature.
		804 - Temperature logs maintained for refrigerated storage units	Temperature log should be maintained for ensuring proper monitoring of temperature and to protect food from time-temperature abuse.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Mar 27, 2024	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature log for refrigerators were not maintained. Log should be maintained to ensure proper monitoring of temperature and to protect food from time-temperature dangerous zone.
Food - Annual Inspection Oct 28, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Sep 23, 2023		Compliant at the time of this inspection	