



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - July 24, 2025

Charlotte's Takeout
Normans Cove, 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 - Follow-Up Inspection Jul 21, 2025	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection The temperatures of two coolers were above 4°C: the display cooler at the front measured 12°C, and the cooler storing chicken was at 8°C.
		106 - Proper Monitoring of Temperatures	Corrected During Inspection Proper temperatures (1–4°C) must be maintained and regularly monitored and logged to ensure the cooler is functioning correctly.
Food - Routine Inspection Jun 19, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwashing sink in the kitchen should kept free of utensils to ensure effective handwashing.
		604 - Toilet facilities: properly constructed, supplied and cleaned	Paper towels should be placed in the dispenser to prevent to prevent cross contamination
		702 - Non-food contact surfaces properly constructed, in good repair and clean	All high touch surfaces should be made of easily cleanable material to ensure effective cleaning
		901 - General cleanliness and sanitation	Premises needs deep cleaning. All food contact and non-food contact surfaces should be cleaned and sanitized.



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Food - Annual Inspection Feb 06, 2025	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	All food contact surfaces, equipments needs thorough cleaning and sanitation often to prevent bacterial growth
	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Paper towels in the washroom should be always kept in a dispenser to avoid cross contamination
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Kitchen floors are severely damaged. Need to be repaired or replaced to ensure adequate cleaning.
		801 - Proper location of thermometers and thermometers working accurately	Thermometer should be made available in all refrigerator at all times for proper monitoring of temperature.
Food - Routine Inspection Jan 12, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Clean fryer hoods once a week to limit the amount of grease. General cleaning of entire facility and equipment must be done on a daily basis.