



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

**Grand Le Pierre Volunteer Fire Department**  
**Grand Le Pierre, NL**  
*Yearly Operation*

*For additional information on the Inspection process, please see:*  
[http://www.servicenl.gov.nl.ca/inspections/inspection\\_information.pdf](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 <b>May 27, 2024</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	Handwashing sink should be supplied with soap and paper towels. Paper towels should be placed in a dispenser to avoid cross contamination.
	<b>Non-Critical Item(s)</b>	801 - Proper location of thermometers and thermometers working accurately	Thermometer should be made available in the refrigerator for proper monitoring of temperature.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips for sanitizer should be made available in the kitchen to ensure proper concentration of sanitizing solution during cleaning and dishwashing.