



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 21, 2024

Sarah-Ray's Place
Main 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Nov 17, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Apr 23, 2024	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Handwashing soap was not available during the time of inspection. Soap should be always supplied to ensure proper handwashing.
		801 - Proper location of thermometers and thermometers working accurately	Thermometer should be made available in the refrigerators for proper monitoring of temperature.
		804 - Temperature logs maintained for refrigerated storage units	Temperature log should be maintained to ensure that the food is protected from time temperature dangerous zone.
Food - Annual Inspection Oct 28, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Jun 10, 2023		Compliant at the time of this inspection	