



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - July 23, 2024**

**Stagehead Cafe**  
**14 Bayview Street, Fortune, 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 - Seasonal Renewal <b>Jul 11, 2024</b>	<b>Non-Critical Item(s)</b>	801 - Proper location of thermometers and thermometers working accurately	Thermometers should be always made available in the refrigerator for proper monitoring of temperature.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips should be always made available to ensure proper concentration for bleach solution during manual dishwashing.