



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - March 07, 2023**

**Port Rexton Brewing Company**  
**6 Ship Cove Road , Port Rexton, 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 - Routine Inspection <b>Mar 03, 2023</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	Mini-fridge operating at higher than 4 degrees Celsius. Fridge setting was turned up by staff and tested at 4 degrees prior to the end of the inspection.
		803 - Chemical Test Kits and/or Papers provided	Chlorine test strips are required to verify sanitizer solution at 100ppm.
Food - Annual Inspection <b>Aug 25, 2022</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Oct 21, 2021</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Apr 22, 2021</b>		Compliant at the time of this inspection	