



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

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Mar 03, 2023	Critical Item(s)	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.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Chlorine test strips are required to verify sanitizer solution at 100ppm.
Food - Annual Inspection Aug 25, 2022		Compliant at the time of this inspection	
Food - Routine Inspection Oct 21, 2021		Compliant at the time of this inspection	
Food - Annual Inspection Apr 22, 2021		Compliant at the time of this inspection	