



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 13, 2025

Hotel Bonavista
Confederation Drive, Bonavista, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Mar 11, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Oct 18, 2024	Non-Critical Item(s)	505 - Food equipment and utensils that contact food are corrosion resistant	Cooler in preparation area of kitchen shown signs of corrosion. It needs to be painted or replaced to prevent cross contamination. Structural damage of equipment can leads to malfunction of freezer thus results in Spoilage of food stored in that.
Food - Annual Inspection Aug 02, 2024	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Food present in cooler was not labelled. Food needs to label with date of manufacture and expiry.
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Freezer had excess buildup of ice at time of inspection. Freezers need to be defrosted after regular interval of time to prevent freeze burn.
		605 - Adequate lighting; lighting protected	Adequate lightning was missing in one of the preparation area. It needs to be fixed to prevent physical contamination of food.
		901 - Other Non-Critical Item	Storage room needs to be cleaned. Food should be off from floor by 6 inches.



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Food - Routine Inspection May 22, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Cold Holding temperature of one of the cooler was more than 4-degree Celsius. It should be always below than 4-degree Celsius to prevent potentially hazardous foods spoilage.
	Non-Critical Item(s)	606 - Adequate mechanical ventilation	Hood was not cleaned at time of inspection. Canopy/Hood should be cleaned to prevent fire hazard and mechanical ventilation.
		901 - Other Non-Critical Item	No Completed Certified Food safety training was observed for any staff during time of inspection. There should be always one person per shift with completed food safety training.
Food - Annual Inspection Apr 25, 2023	Critical Item(s)	107 - Proper Reheating Procedures for Hot Holding	Gravy and other PHFs must be reheated to a temperature of 74 degrees Celsius before being placed in a hot holding unit at 60 degrees Celsius.
		303 - Food Properly Labeled	All prepared foods under refrigeration must be marked with the date prepared or discard by date.