



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - March 11, 2025**

**Koselig Kafe**  
**246 Memorial Drive, Clarenville, 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 - Annual Inspection <b>Mar 06, 2025</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Keep handwash sink accessible and supplied
	<b>Non-Critical Item(s)</b>	805 - Completed Certified Food Safety Training?	Complete food safety training. Forward copy of certificate when complete.
Food - Routine Inspection <b>Mar 27, 2024</b>	<b>Critical Item(s)</b>	104 - Proper Cooling Time and Temperatures	Cooked pasta and cheesecakes require refrigeration.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Leave handwash sink accessible and install paper towel dispenser.
Food - Compliance Inspection <b>Sep 06, 2023</b>		Compliant at the time of this inspection	