



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

Inspection Type and Date	Compliance Item			Observations and Corrective Actions
	Type	Code - Description		
Food - Annual Inspection Mar 06, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible		Corrected During Inspection Keep handwash sink accessible and supplied
	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?		Complete food safety training. Forward copy of certificate when complete.
Food - Routine Inspection Mar 27, 2024	Critical Item(s)	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 Sep 06, 2023	Compliant at the time of this inspection			