



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 18, 2025

Point May Community Center
34 Main Street, Point May, 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 Nov 27, 2024		Compliant at the time of this inspection	
Food - Routine Inspection May 09, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Handwashing sinks in kitchen and washroom should be always supplied with adequate soap to ensure proper handwashing.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Dishes were not sanitized after washing and rinsing. Should be sanitized using QUAT solution to ensure proper sanitation.
		801 - Proper location of thermometers and thermometers working accurately	Refrigerators should be supplied with thermometer to ensure proper monitoring of temperature.
		803 - Chemical Test Kits and/or Papers provided	QUAT test strips should be purchased and used to ensure proper concentration of sanitizing solution.
Food - Compliance Inspection Oct 17, 2023		Compliant at the time of this inspection	