



**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](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

| Inspection<br>Type and Date                         | Compliance Item<br>Type     | Code - Description   | Observations and Corrective Actions   |
|---|-----------------------------|--|---|
| Food - Annual Inspection<br><b>Nov 27, 2024</b>     |                             | Compliant at the time of this inspection                                       |   |
| Food - Routine Inspection<br><b>May 09, 2024</b>    | <b>Critical Item(s)</b>     | 202 - Adequate Handwashing Facilities Supplied and Accessible                  | Handwashing sinks in kitchen and washroom should be always supplied with adequate soap to ensure proper handwashing.      |
|   | <b>Non-Critical Item(s)</b> | 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<br><b>Oct 17, 2023</b> |                             | Compliant at the time of this inspection                                       |   |