



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 05, 2025

St. Lewis Enterprise
St. Lewis, 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 25, 2025	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	No soap or paper towels in staff washroom
Food - Routine Inspection Jul 24, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Cooler in the back room not working @ 19 Degree Celsius - had packet of moldy shredded Cheese - thrown out- requested the clerk to inform the owner have the cooler fixed.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Owner requested to have the cooler checked - not working - cheese thrown out.
Food - Annual Inspection Mar 05, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Mini- Cooler (Grab and Go) not holding food safe temperatures - food moved to another cooler.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	No Chemical Test Kits and/or Papers provided in the kitchen
Food - Routine Inspection Aug 02, 2023	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Chemical Test Kits and/or Papers not provided in the kitchen.