



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 26, 2024

Mill Site Kitchen
Voiseys Bay, 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 Aug 20, 2024 | Non-Critical Item(s) | 505 - Food equipment and utensils that contact food are corrosion resistant | Walk-in Coolers (Chef's cooler and Vegetable cooler) corrosion on floor of the cooler |
| Food - Routine Inspection Dec 14, 2023 | Critical Item(s) | 101 - Cold holding temperatures <= 4 degrees celsius | Please ensure that the display counter cooler with cut fruit maintains food safe temperatures - Ice added to the cooler to bring temperature down to food safe temperatures. |
| | Non-Critical Item(s) | 505 - Food equipment and utensils that contact food are corrosion resistant | As previously advised, have the rusting walk-in cooler floors re-painted. |
| Food - Annual Inspection Mar 27, 2023 | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Walk-in cooler (vegetable) + Chef's Cooler: have rusted floors: need Coat of paint |