



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