



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - October 03, 2024**

**Menihek Generation  
43 KM from Schefferville, Quebec , Labrador City, NL**

*Seasonal 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 Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Seasonal Renewal <b>Oct 02, 2024</b>	<b>Critical Item(s)</b>	104 - Proper Cooling Time and Temperatures	<b>Corrected During Inspection</b> Please ensure that PHFs cooled from 60 C to 20 C or less within two hours (putting hot food directly into refrigeration unit is not recommended) and then from 20 C to 4 C or less within 4 hours. Several techniques are available for lowering temperatures appropriately - CDI.
Food - Compliance Inspection <b>Aug 30, 2023</b>		Compliant at the time of this inspection	