



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - August 30, 2018

**The Tea Garden Ltd.**  
**328 Conception Bay Highway, Holyrood, 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>Aug 09, 2018</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Maintain temperture at 4 C or lower for the Dessert cooler
		404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	<b>Corrected During Inspection</b> Chemical bottles must be properly labeled
	<b>Non-Critical Item(s)</b>	801 - Proper location of thermometers and thermometers working accurately	Accurate thermometers required for refrigerators
Food - Seasonal Renewal <b>Jun 16, 2017</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Outside exhaust vent requires cleaning
		803 - Chemical Test Kits and/or Papers provided	No test strips are available for verifying concentration of sanitizing solution