



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - July 26, 2018**

**SJFM (Flavour & Flair)**  
**245 Freshwater Road, St. John's, 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 - Compliance Inspection <b>Jul 21, 2018</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Temporary Handwash Station Required.
		402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> Surface sanitizer required for all food contact surfaces. Chlorine or Quaternary Ammonia solution is Satisfactory.