



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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Compliance Inspection Jul 21, 2018	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Temporary Handwash Station Required.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Surface sanitizer required for all food contact surfaces. Chlorine or Quaternary Ammonia solution is Satisfactory.