



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - Jun 29, 2015

Johnson's Construction Ltd.
Trans Labrador Highway , Happy Valley-Goose Bay, NL
Seasonal Operation

For additional information on the inspection process, please see:
http://www.servicentl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Compliance Inspection Jul 25, 2013	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Ensure liquid hand soap and paper towels provided at hand wash sinks in dispensers for use by food handlers. Kitchen not currently operating - supplies en route to site at time of inspection.
	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Provide hand soap and paper towels in washroom facilities for use by staff and patrons.
		803 - Chemical Test Kits and/or Papers provided	Provide chlorine test strips for use with javex/water sanitizing solution.
		804 - Temperature logs maintained for refrigerated storage units	Maintain daily temperature logs for coolers.