



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 22, 2019

Tipsy's Bar
398 Hamilton River Road, Happy Valley-Goose Bay, NL
Yearly 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 - Routine Inspection Mar 20, 2019	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Cold holding unit temperature more than 4 degrees Celsius - bought down to > 4 degree while EHO was in the premises.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Please provide Test Strips for testing sanitizer strength by next inspection, or e-mail EHO when test strips are bought.
Food - Compliance Inspection May 18, 2018	Compliant at the time of this inspection		