



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 04, 2025**

**Islandside Manor
Main Street, Leading Tickles, 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 Jan 29, 2025	Critical Item(s)	303 - Food Properly Labeled	All foods must be labelled with what it is and dated max 3 days kept
		401 - Food Separated and Protected	All foods must be kept covered in the refrigerator and not kept passed three days
	Non-Critical Item(s)	703 - Food handlers properly attired	Kitchen staff must wear hair restraints, ie hair net, hat, scarf etc
		805 - Completed Certified Food Safety Training?	Staff still not all trained in food safety
Food - Routine Inspection Oct 29, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	All staff must be trained in food safety.
Food - Annual Inspection Jul 30, 2024	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	all dishes, utensils, pots and pans etc MUST be washed, rinsed and sanitized after each use.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Annual Inspection Jul 30, 2024	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?	must always have at least one person trained in food safety on-site during meal prep/service.
Food - Routine Inspection Feb 26, 2024	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	all meats must be thawed appropriately. In refrigerator, under cold running water or part of the cooking process. NOT on the counter or in sink.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	sanitizer must be mixed and tested regularly for use.
Food - Annual Inspection Aug 10, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Feb 09, 2023	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Ensure temperature logs are maintained daily - some have been missing recently.
		901 - Other Non-Critical Item	Any and all foods prepared onsite and store must be labelled with name of item and date prepared. Max 3 days for potentially hazardous foods.