

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - December 20, 2024

Creative Learning Child Care Centre 17 Hardy Avenue, Grand Falls-Windsor, 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 Type Code - Description		Observations and Corrective Actions
Food - Routine Inspection Dec 18, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	- Dishwasher requires cleaning - Hood over stove requires new filter
		901 - Other Non-Critical Item	Ensure sanitizer is at proper concentration of 100ppm chlorine at all times
Food - Annual Inspection Mar 15, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Fridge in kitchen holding at 5/6C. Fridge must hold at 4C or colder. Adjust fridge to hold proper temperature.
Food - Routine Inspection Mar 06, 2023	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Fridge holding at 6C, adjust to hold at 4C or less