



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 03, 2024**

**Green Bay Retirement Living Inc 80342
103-104 Cpl. S Bouzane Blvd., Springdale, 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 Jul 29, 2024 | Critical Item(s) | 101 - Cold holding temperatures <= 4 degrees celsius | Corrected During Inspection Potentially hazardous foods (ie marg) must be kept in refrigerator at all times. |
| Food - Annual Inspection Jan 25, 2024 | | Compliant at the time of this inspection | |
| Food - Routine Inspection Oct 26, 2023 | | Compliant at the time of this inspection | |
| Food - Routine Inspection Sep 29, 2023 | | Compliant at the time of this inspection | |
| Food - Routine Inspection Apr 27, 2023 | Non-Critical Item(s) | 501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment | Pots cannot fit into sink. Larger sinks required. |
| | | 802 - Working dishwasher temperature and pressure gauge | Commercial dishwasher not working. Residential dishwasher does not have sanitizer option. Must disinfect dishes after they go through cycle. |



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| Food - Annual Inspection Jan 31, 2023 | Critical Item(s) | 108 - Proper Thawing Procedures for Frozen Food | Potentially hazardous foods must be thawed in refrigerator at 4 degrees Celsius or lower. |
| | | 202 - Adequate Handwashing Facilities Supplied and Accessible | Hnadwash sink must be accessible at al times. Paper towel and soap must be in a dispenser at handwash sink. |
| | | 401 - Food Separated and Protected | Ready to eat foods must be stored above raw foods products. |
| | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Housekeeping is needed throughout kitchen. |