



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 05, 2024**

**Marystown Retirement Centre
66 Mount Vincent Cres., Marystown, 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 - Follow-Up Inspection Sep 27, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	3 Freezer doors were not closing completely. Need to be defrosted, repaired or replaced to avoid future failure.
Food - Annual Inspection Sep 24, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Hand washing sinks in the kitchen and washrooms were not supplied with soap. Paper towels were not placed in the dispenser to avoid cross contamination.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Kitchen floor near the exit door was damaged. Need to be replaced or repaired to ensure effective cleaning and sanitation.
		801 - Proper location of thermometers and thermometers working accurately	Thermometer should be made available in the kitchen refrigerator for effective monitoring of temperature. Thermometer in the walking cooler should be replaced with a working thermometer.
Food - Routine Inspection Mar 20, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Racks and floors in the walk-in cooler were rusty during the time of inspection. Should be repaired or replaced to prevent cross contamination.
		704 - Adequate protection from vermin and insect pests	Window screen in the kitchen was damaged, should be repaired for proper protection from insects and vermin.



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	Type	Code - Description	
Food - Routine Inspection Mar 20, 2024	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometer was not present in the kitchen refrigerator. Thermometer should be made available for proper monitoring of temperature.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips were not available during the time of inspection. Bleach test strips should be made available to ensure proper concentration of sanitizing mixture.
Food - Annual Inspection Oct 05, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Paper towels should be used from dispenser to prevent cross contamination. To be done immediately.
Food - Annual Inspection Oct 13, 2022	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Grill over air exchange system in kitchen is in need of a deep clean. There was a build up of dust and flour at the time of inspection. Replace missing screen in kitchen window