



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 30, 2025**

**Southwest Arm Academy
Little Hearts Ease, 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 - Annual Inspection Jan 14, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwashing sink in the kitchen should be always supplied with handwashing soap to ensure proper handwashing.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection All counters and tables in cafeteria should be sanitized after cleaning to prevent cross contamination and
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometer should be made available in kitchen refrigerator for proper monitoring of temperature.
Food - Annual Inspection Feb 21, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Hand wash sink in kitchen was not supplied with paper towels. Must be fully stocked with paper towel at all times.
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	No Thermometers in coolers at the time of inspection. Coolers in Kitchen and Cafeteria must have thermometers for proper monitoring of temps.
Food - Annual Inspection Feb 02, 2023		Compliant at the time of this inspection	