

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - February 11, 2025

Clarenville Integrated High School Clarenville, 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 - Annual Inspection Feb 05, 2025	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection The temperature of kitchen refrigerator should be maintained < 4°C. Temperature adjusted during the inspection.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Kitchen counters and cafeteria tables should be sanitized to prevent any cross contamination.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	All utensils should be washed, rinsed and sanitized with QUAT solution to ensure protection from contamination
		801 - Proper location of thermometers and thermometers working accurately	Working thermometer should be made available in all refrigerators for proper monitoring of temperature.
		803 - Chemical Test Kits and/or Papers provided	QUAT sanitizes test strips should be made available and used to ensure adequate sanitizer concentration
Food - Annual Inspection Mar 13, 2024		Compliant at the time of this inspection	



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Inspection
Type and Date

Compliance Item

Type Code - Description

Observations and Corrective Actions

Food - Annual Inspection Mar 07, 2023

Compliant at the time of this inspection