



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - January 18, 2025**

**College of the North Atlantic  
217 Hamilton River Road, Happy Valley-Goose Bay, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*

[http://www.servicenl.gov.nl.ca/inspections/inspection\\_information.pdf](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 <b>Jan 17, 2025</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> Food must not be prepared by the three-compartment sink. Repair the dishwasher immediately.
Food - Routine Inspection <b>Jun 19, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Dec 06, 2023</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	Walk-in-cooler not holding food safe temperatures - Maintenance called to increase power and ensure safe temperatures are reached..
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Many refrigerators hold temperatures at or above 4 degree Celsius..
Food - Routine Inspection <b>Mar 24, 2023</b>		Compliant at the time of this inspection	