



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - Jan 27, 2017

Baie View Manor
High Street, Baie Verte, 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 Jan 24, 2017		Compliant at the time of this inspection	
Food - Routine Inspection Oct 25, 2016	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Refrigerator in storage area not holding proper temperature. Must be repaired or replaced. (Milk thrown out)
Food - Routine Inspection Jul 28, 2016		Compliant at the time of this inspection	
Food - Routine Inspection Apr 13, 2016		Compliant at the time of this inspection	
Food - Annual Inspection Jan 05, 2016	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Cooked potentially hazardous foods must be held at 60 degrees celsius.
	Non-Critical Item(s)	703 - Food handlers properly attired	Hair nets must be worn in kitchen.



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Inspection Type and Date	Compliance Item Type Code - Description	Observations and Corrective Actions
Food - Routine Inspection Jun 29, 2015	Compliant at the time of this inspection	