



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 11, 2018**

**Cineplex Cinemas
48 Kenmount Road, St. John's, 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 - Complaint/Demand Insp. Oct 01, 2018		Compliant at the time of this inspection	
Food - Follow-Up Inspection Aug 08, 2018	Critical Item(s)	403 - Facility Free of Pests (Vermin and Insects)	Corrected During Inspection Small amount of suspect rodent droppings in non food related area. Cleaned at time of inspection. Small hole in wall to be repaired today at time of inspection.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Several locations required cleaned as debris observed.
		901 - Other	All food sources to be protected at night- ensure nacho chips protected as discussed. All holes to be sealed as noted during inspection.

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Follow-Up Inspection Aug 08, 2018	Non-Critical Item(s)	902 - Other	Meeting with operator: - indicated the following has been completed or is part of their action plan to decrease rodent activity. -pest control daily visits (continue to present to EHO). - All doors will be removed and replaced to decrease the gaps at the bottom. -cleaning training sessions have been completed with contract night cleaners and pest control operators. -Cleaning of all fabric on chairs to be conducted. -Pest control suggested to have the arm chair (plastic area) thoroughly cleaned- will be completed and continued on a daily basis. -55 of 55 door sweeps have been installed. - agreed to increase staff cleaners (daily) - meeting has occurred with mall regarding construction and what action will take place on their end.
Food - Routine Inspection Jun 20, 2018	Critical Item(s)	403 - Facility Free of Pests (Vermin and Insects)	Corrected During Inspection Two locations observed evidence of rodent droppings- cleaning on site- pest control program in critical mode (daily visits/increased cleaning/installation of door sweeps throughout ongoing) etc. Increased cleaning of popcorn makers at night required.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of walk in fridge floor. Note: -Main front door to the cinemas have installed a door sweep. -All front doors to cinemas have been installed (17 of 55 complete, rest on order) -increased cleaning between showings.

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Follow-Up Inspection Jun 07, 2018	Non-Critical Item(s)	901 - Other	Follow up inspection re: rodent activity. -No evidence of droppings in the concessions/popcorn storage rooms. - kept up routine cleaning. - meeting with General manager and Manager regarding pest control reports/cleaning schedules, etc. - one rodent observed in trap in cinemas # 2 at time of inspection. - controlled during inspection. - big front door sweep installed in am. -email to be sent from GM indicating all actions from mall. -continue to send pest control reports.
Food - Follow-Up Inspection May 30, 2018	Non-Critical Item(s)	901 - Other	Inspection of premises conducted with Manager. - no evidence of rodent droppings at time of inspection. - All items in concession have containers and covers. - Door sweeps have been ordered, waiting on installation. - All side panels have been blocked. Cleaning required behind grease trap and back storage corners. PCO daily visits to continue.
Food - Follow-Up Inspection May 22, 2018	Non-Critical Item(s)	901 - Other	Ice cream machine not in service- awaiting cleaning and maintenance from Scale Shop. All popcorn bags and sacs have been placed inside sealed containers- good. One sighting on weekend. One capture All cealning as requested has been completed. -Cover to be provided for ice cream machine. Meeting with operator: - door gap currently being investigated (follow up email with dates) - brown decorative panels to be sealed. - Continue daily pest control visits and continue reports. - extra cleaning shifts ongoing.



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Food - Complaint/Demand Insp. May 16, 2018	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection All bags for popcorn to be inside sealed containers. Cleaning and sanitizing of ice cream machine as suspect rodent dropping observed at time of inspection. Not to be operated until cleaning complete- cover required for night time (shut down) times. Note: not in service at time of inspection. Scheduled cleaning/maintenance with Scaleshop. All popcorn bags to be placed inside sealed plastic containers.
	Non-Critical Item(s)	901 - Other	Cleaning of the following areas required: Lights at front behind all front equipment grease trap area inside several front cupboards popcorn marker (underneath) investigate door gap for mall entrance.
		902 - Other	Meeting regarding complaint of increased rodent activity: -Operator has indicated the following measures have been taken place: -increased pest control visits to daily for one month (forward reports) -increased cleaning shifts for staff - increased arae coverage for cleaning including behind screens. Oat the time of inspection many areas observed to have debris- however overall sanitation has improved since last inspection. -gaps in walls have been identified and will be sealed (am scheduled)
Food - Follow-Up Inspection Dec 21, 2017		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 Dec 18, 2017	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Sanitizer must be in use at all times during food preparation.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Sanitizer must be in use at all times during food preparation.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Sanitizer must be in use at all times during food preparation.
		403 - Facility Free of Pests (Vermin and Insects)	Corrected During Inspection Pest control to be increased to two times per week as rodent droppings observed throughout premises. Ensure all food containers are protected. Increase cleaning schedule.
Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Increase cleaning of ice machine/slushie machine. Equipment and shelves to be cleaned throughout.	
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Food - Annual Inspection Dec 18, 2017	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required of area next to grease trap/ storage rooms/ back cleaning area/ front popcorn cupboard areas.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required of area next to grease trap/storage rooms/back cleaning area/front popcorn cupboard area.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs required for hot holding unit.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs for hot holding required two times per day.
Food - Follow-Up Inspection Jun 19, 2017		Compliant at the time of this inspection	
Food - Routine Inspection Jun 14, 2017	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection All potentially hazardous foods must be stored at 4 degrees or less to decrease bacterial growth



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Food - Routine Inspection Jun 14, 2017	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection All paper towel must be from a dispenser.
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and eq	All sanitizing sprays and buckets must be at 200 ppm.
Food - Follow-Up Inspection Jan 23, 2017		Compliant at the time of this inspection	
Food - Annual Inspection Jan 06, 2017	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection All areas involved in food preparation must have sanitizer available for use.
		403 - Facility Free of Pests (Vermin and Insects)	Corrected During Inspection Build up of rodent droppings observed in front cupboard at time of inspection. Clean and sanitize area. Ensure all holes in cupboards are covered. Inform pest control operations.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Ice machines required to be cleaned on a monthly basis. Use monthly checklist.



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Food - Annual Inspection Jan 06, 2017	Non-Critical Item(s)	606 - Adequate mechanical ventilation	Ventilation hood required to be cleaned.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	All floor boards required to be scraped and cleaned throughout kitchen and storage areas.
		704 - Adequate protection from vermin and insect pests	All areas to be cleaned- all food must be 6 " off floor and from wall,
		801 - Proper location of thermometers and thermometers working accurately	Thermometers required in all fridges.
		901 - Other	All wood that have been placed in areas to prevent rodent entrance must be sealed.