



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 09, 2024**

**Winslowe Ridge Retirement Living
11 L'Anse Aux Meadows Cres., 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 - Routine Inspection Feb 12, 2024	Critical Item(s)	401 - Food Separated and Protected	Uncovered cereal bowls stacked on top of each other without protective wrap in between. CDI - Uncovered food discarded during inspection.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Ensure the mechanical dishwasher is providing the required sanitizing temperature as per the manufacturer's specifications. Staff are to continuously monitor the temperature and when the required temperature is not met, manual dishwashing is to be implemented on a temporary basis. Investigate the unit and the hot water supply.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair/replace the worn/damaged shelving, the rusted stainless shelf in the dishpit area and the damaged wrap on the ducting in the rear of the kitchen. Refinish/replace the damaged wall section along /adjacent to the manual dishwashing area up to the dishwasher. Investigate the grease trap and adjacent flooring where signs of rust and wear are showing. Conduct repairs or replacement as needed.
Food - Annual Inspection Jul 27, 2023	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Provide service and repair to dishwasher once parts arrive. Ensure required temperatures are being met and recorded daily in onsite log. Keep area under/around dishwasher in sanitary, clean and dry condition.
Food - Routine Inspection Jan 16, 2023	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Manual dishwashing to be conducted using the 2 compartment sink method and ensuring the required "No Rinse" sanitizer concentration and contact time are employed. this method is to be used until the mechanical dishwasher has been repaired or replaced.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Provide and use appropriate sanitizer test strips to verify the concentration of the sanitizer in use.



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Inspection Type and Date	Compliance Item Type Code - Description	Observations and Corrective Actions
Food - Annual Inspection Jul 27, 2022	Compliant at the time of this inspection	