



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 17, 2024**

A & W

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 - Annual Inspection Mar 25, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Replace ceiling tile behind ducting above grill. Clean under double door freezer and between the unit and the wall. High level cleaning to be done as directed.
		704 - Adequate protection from vermin and insect pests	Continue to look for and seal all possible routes of entry. Remove droppings when new activity is noted, clean and sanitize area engage pest control. Replace all devices when they are moved from original position.
Food - Routine Inspection Nov 27, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair damaged hand sink cupboard interior.
		704 - Adequate protection from vermin and insect pests	Seal all possible routes of entry - inside cupboards, behind dairy fridge, under front hand sink behind tank and replace/cover openings in ceiling tiles. Replace exterior door strip/sweep. Ensure cupboard doors seal/close tightly.
Food - Follow-Up Inspection Mar 10, 2023	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Remainder of ceiling vents and tiles to be cleaned. Non food items to be removed from area adjacent to egg cooker and cupboard door to be maintained closed when cooker is in use. Continue cleaning around cooler units.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair/replace leak damaged cupboard back (under hand sink). Secure drain cover in front area by tanks.



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	Type	Code - Description	
Food - Annual Inspection Mar 03, 2023	Critical Item(s)	401 - Food Separated and Protected	Open cooking equipment not to be used underneath/adjacent to electrical equipment and which has an accumulation of dirt/dust. CDI - Process discontinued during inspection. Equipment to be relocated to acceptable location.
		402 - Food Contact Surfaces Cleaned and Sanitized	All surfaces to be cleaned and sanitized each morning prior to food handling. CDI - Conducted during inspection
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Thorough cleaning to be conducted under/behind/above equipment, including walls and ceiling and interior of cupboards.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair/replace leak damaged cupboard back (under hand sink). Secure drain cover in front area by tanks.
		704 - Adequate protection from vermin and insect pests	Monitor daily for signs of new activity. Investigate for all possible routes of entry and seal any potential areas.
Food - Routine Inspection Jul 07, 2022	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	General cleaning to be conducted including ceiling tiles and vents.



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Food - Routine Inspection Jul 07, 2022	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Relocate egg cooker/process to a safe area in the prep area.
		901 - Other Non-Critical Item	Ensure staff are knowledgeable in the use, mixing and testing of sanitizers.