

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - December 16, 2023

Ziggy Peelgoods Famous French Fries 30 Ropewalk Lane, 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	Complian Type	ce Item Code - Description	Observations and Corrective Actions
Food - Annual Inspection Oct 30, 2023	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Replace/repair weather stripping at rear receiving door
Food - Routine Inspection Mar 28, 2023		Compliant at the time of this inspection	
Food - Annual Inspection Sep 12, 2022	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Observed mice feces in corners of the kitchen and under shelving in the warehouse. Clean and disinfect all areas of mice activity immediately. Staff must monitor these areas at the beginning of every day for activity, & notify pest control.
		901 - Other Non-Critical Item	Food handlers are required to have valid food safe certification.
Food - Follow-Up Inspection Aug 19, 2022	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Additional cleaning required under and behind equipment; check corners and along walls. Clean the fryers daily.
		704 - Adequate protection from vermin and insect pests	Staff must monitor areas of mice activity every morning. Clean and disinfect any new activity immediately. Seal all access points, do not leave food out overnight, store food in covered containers to prevent pest access.



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		ion Observations and Corrective Actions	
Non-Critical Item(s)	901 - Other Non-Critical Item	Reduce the amount of equipment and food products in the kitchen. Adequate space must be provided for workers and operations.	
Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Observed the kitchen and warehouse in a very unsanitary condition: kitchen walls unsanitary, grease built up under and behind the fryers; food debris and mice feces under equipment, in corners, and in the warehouse. Thoroughly clean the entire facility. The kitchen flooring and walk-in cooler flooring is in disrepair. Repair/replace the flooring. Repair the flooring in the front. Repair the wall damage in the warehouse.	
	703 - Food handlers properly attired	Food handlers are required to wear hair covers in the kitchen.	
	704 - Adequate protection from vermin and insect pests	Observed mice feces in the kitchen and the warehouse. Contact pest control immediately. Operator unable to produce pest control reports at the time of the inspection. Send detailed pest contractor reports to the Officer. Clean all areas of mice activity every day. Staff must monitor areas of activity at the beginning of each day; clean up all feces immediately, disinfect with bleach, and notify pest control. Remove all extra equipment and materials from the warehouse; this will harbour pests. Install new weather stripping at the rear doors. Do not leave the doors propped open,	
-	Non-Critical	Non-Critical Item(s) 702 - Non-food contact surfaces properly constructed, in good repair and clean 703 - Food handlers properly attired 704 - Adequate protection from	



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Inspection Type and Date	Compliance Item		
	Туре	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Aug 18, 2022	Non-Critical Item(s)	901 - Other Non-Critical Item	The kitchen is overcrowded with equipment and food products. Clear out the kitchen and ensure adequate space for operations and workers.