



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 07, 2024**

**3 Sisters Vietnamese Subs
204 Water Street, 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 | | Observations and Corrective Actions |
|--|-----------------------------|--|---|
| | Type | Code - Description | |
| Food - Routine Inspection Mar 05, 2024 | | Compliant at the time of this inspection | |
| Food - Routine Inspection Oct 26, 2023 | | Compliant at the time of this inspection | |
| Food - Routine Inspection Apr 20, 2023 | Critical Item(s) | 401 - Food Separated and Protected | Cover food in sealed containers at all times (flour, dry ingredients). |
| | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Clean public washrooms (i.e. vents, ceilings, walls, etc.); one washroom out of order - repair. |
| | | 704 - Adequate protection from vermin and insect pests | Fill/seal all openings under sink in food preparation area. |
| | | 901 - Other Non-Critical Item | Submit detailed cleaning schedule (daily, weekly, monthly) |



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| | Type | Code - Description | |
| Food - Annual Inspection Mar 24, 2023 | Critical Item(s) | 101 - Cold holding temperatures <= 4 degrees celsius | Cold holding unit temperature slightly above required temperature. |
| | | 401 - Food Separated and Protected | Store chemicals away from food/food containers. Store garbage containers away from dishwasher (dishwasher unsanitary). |
| | Non-Critical Item(s) | 506 - Equipment in good repair, cleaned and sanitized | Repair dishwasher (leaking); repair plumbing leak under two-compartment sink. |
| | | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Deep cleaning required throughout entire premises. |
| Food - Routine Inspection Nov 22, 2022 | Critical Item(s) | 101 - Cold holding temperatures <= 4 degrees celsius | Observed cooked tapioca starch stored at room temperature on the counter. Cooked foods must be stored in the cooler at 4C or less. |
| | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Replace the water damaged ceiling tiles in the washroom. |



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| | Type | Code - Description | |
| Food - Routine Inspection Nov 22, 2022 | Non-Critical Item(s) | 704 - Adequate protection from vermin and insect pests | Clean and disinfect all mice feces and activity. Continue with pest control measures. Email pest control reports to the officer. |
| | | 801 - Proper location of thermometers and thermometers working accurately | Provide thermometers for all coolers and freezers. |
| Food - Routine Inspection Oct 19, 2022 | | Compliant at the time of this inspection | |
| Food - Routine Inspection Oct 18, 2022 | Critical Item(s) | 101 - Cold holding temperatures <= 4 degrees celsius | Observed high-risk foods stored at room temperature (22-24C): meat/seafood wraps and cooked tapioca starch. Operators disposed food to waste immediately. Do not store high-risk food at room temperature. |
| | | 403 - Facility Free of Pests (Vermin and Insects) | Observed mice feces throughout the facility and dead mice in the food storage room. Observed a bug infestation throughout the facility. |
| | | 420 - Other Critical Items | Do not prepare food products in the upstairs food storage area. This is not an approved area for food preparation. |



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| | Type | Code - Description | |
| Food - Routine Inspection Oct 18, 2022 | Non-Critical Item(s) | 506 - Equipment in good repair, cleaned and sanitized | Clean out the cabinet cooler. |
| | | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Deep cleaning required for the entire facility. Outstanding structural items to be completed onsite. |
| | | 703 - Food handlers properly attired | Food handlers are required to wear hair covers in the kitchen. |
| | | 704 - Adequate protection from vermin and insect pests | Clean all mice and pest activity immediately. Disinfect areas afterwards with bleach/water. Remediate the bug infestation onsite. Contact a pest control contractor for service onsite immediately. Seal all cracks/gaps on the interior and exterior of the building to prevent pest access. |
| | | 804 - Temperature logs maintained for refrigerated storage units | Temperature logs must be completed onsite every day, minimum twice a day. |
| | | 901 - Other Non-Critical Item | Label all spray bottles with the correct container contents. |



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| | Type | Code - Description | |
| Food - Annual Inspection Oct 05, 2022 | Non-Critical Item(s) | 506 - Equipment in good repair, cleaned and sanitized | Observed the ice machine in an unsanitary condition. Clean and sanitize the machine: wash, rinse, sanitize, air dry, and record in the cleaning log. |
| | | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Observed the kitchen and storage areas in an unsanitary condition. Thoroughly clean the entire facility. Increase cleaning frequency onsite. Outstanding structural work to be completed onsite. Replace the missing and damaged ceiling tiles. Finish the flooring in the storage rooms. |
| | | 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 and signs of mice activity throughout the facility: kitchen, dishwashing area, and the upstairs storage areas. Clean and disinfect all areas of mice activity immediately. Disinfect with bleach/water (200ppm or more). Monitor areas of activity every day (morning and evening). Increase pest control measures onsite. Seal all cracks and gaps that may be pest entry points (both interior and exterior of the building). Remove all excess clutter and equipment from the facility. Reorganise storage areas; store foods 15cm (6") off the floor and in covered containers. Observed bugs and fruit flies in the facility. Increase pest control measures. Recommend not leaving the door open. |



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| Food - Annual Inspection Oct 05, 2022 | Non-Critical Item(s) | 804 - Temperature logs maintained for refrigerated storage units | Temperature logs must be completed onsite every day, minimum twice a day. |
| | | 901 - Other Non-Critical Item | Do not prepare any food products in the upstairs storage rooms. This is not an approved food preparation area. |
| | | 901 - Other Non-Critical Item | Label all spray bottles with the correct container contents. |
| Food - Routine Inspection Sep 29, 2022 | Critical Item(s) | 101 - Cold holding temperatures <= 4 degrees celsius | Observed meat and seafood wraps stored at room temperature (22C). Food disposed to waste immediately. High-risk foods must be stored at 4C (40F) or less; or monitor time at room temperature. |
| | | 102 - Hot Holding Temperatures >= 60 degrees celsius | Observed the steam table not turned on. All food products in the steam table <60C disposed to waste immediately. All foods in hot holding must be kept at 60C (140F) or higher. |
| | Non-Critical Item(s) | 506 - Equipment in good repair, cleaned and sanitized | The ice machine must be cleaned every 30 days or less; maintain a cleaning log onsite. |



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| | Type | Code - Description | |
| Food - Routine Inspection Sep 29, 2022 | Non-Critical Item(s) | 604 - Toilet facilities: properly constructed, supplied and cleaned | Provide paper towels and toilet paper in washrooms at all operating times. |
| | | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Additional cleaning required in the kitchen, cupboards, washrooms, and janitor's closet. Replace/repair damage cupboards and surfaces. All surfaces must be smooth, non-absorbent, durable, and easily cleaned. Repair the ceiling leak in the washroom and replace the water damaged ceiling tile. |
| | | 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 fruit flies and mice feces in the kitchen. Clean all areas of mice activity daily (morning and evening), disinfect with bleach, and notify pest control. Increase pest control measures onsite. Remove excess equipment and clutter from the facility. |
| | | 804 - Temperature logs maintained for refrigerated storage units | Temperature logs must be maintained onsite every day; minimum twice a day. |



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| Food - Routine Inspection Sep 29, 2022 | Non-Critical Item(s) | 901 - Other Non-Critical Item | Do not cover up the Food Establishment Licence. The licence must be posted in a conspicuous location. |
| | | 901 - Other Non-Critical Item | Label all spray bottles with the correct container contents. |