

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - February 02, 2024

Wing N It 32D Shoal Harbour Drive, Clarenville, 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 Jan 11, 2024		Compliant at the time of this inspection	
Food - Annual Inspection May 10, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Hand-wash sink in kitchen and bar areas were not supplied with soap at the time of inspection. Ensure soap is in dispensers at all times. Paper towel dispenser is broke in staff bathroom. Have repaired or replaced.
Food - Routine Inspection Oct 25, 2022	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Kitchen hand wash sink had no paper towel and seems the faucet is broke. Have sink repaired and ensure it is fully stocked with paper towel at all times.
		404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	All spray bottles must be labeled correctly. Many spray bottles at the time of inspection were either not labeled at all or had the wrong label.
Food - Annual Inspection Mar 08, 2022	Non-Critical Item(s)	701 - Garbage and refuse properly disposed and facilities maintained	Outside Garbage Bin cover is Broke. Contact rental company to have it replaced or repaired.