



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

A & W Restaurant
8 Commerce Street, Deer Lake, 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 - Annual Inspection Mar 19, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Change out ceiling tiles.
Food - Routine Inspection Sep 13, 2023	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Fix leaking dishwasher
		506 - Equipment in good repair, cleaned and sanitized	Fix leaking cooler
		604 - Toilet facilities: properly constructed, supplied and cleaned	ensure sink in washroom drains properly.
Food - Annual Inspection Mar 21, 2023	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Fix dishwasher seal. Ensure temperature of 180 F can be obtained. Manually sanitize with 200ppm quat if temp do not reach 180 F.
Food - Routine Inspection Sep 28, 2022		Compliant at the time of this inspection	