



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 11, 2023**

**A & W Restaurant #9106
430 Topsail 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Feb 27, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required behind all grills and equipment. Thorough cleaning to be completed.
		704 - Adequate protection from vermin and insect pests	Rodent droppings observed in lower front cupboard-clean/sanitize and repair any openings- Pest management employed.
Food - Routine Inspection Mar 04, 2022	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Wiping clothes must be stored in a sanitizing solution of 100 ppm chlorine or 200 ppm Quats.
Food - Annual Inspection Sep 28, 2021	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Delfield refrigerator is not holding temperatures at or below 4 degrees Celsius. Food relocated to another refrigerator at time of inspection.