



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - May 19, 2023

Blue on Water
319 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection May 17, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Continue with ongoing repair work to the kitchen flooring; replace tiles as needed to ensure there are no sanitation or safety issues. Seal or paint the wooden surfaces in the dry storage room (mechanical). Provide new flooring in the dry storage room (mechanical). Thoroughly clean and reorganize the downstairs areas.
		704 - Adequate protection from vermin and insect pests	Observed mice feces in several areas downstairs: dry storage rooms (x2), staff area/ice machine, hot water tank, and other storage areas. Clean all areas of mice feces immediately; recommend staff wear a mask. Disinfect afterwards with bleach/water (1:10 ratio). Remove all excess equipment, clutter and debris. Monitor areas of activity daily; clean and disinfect immediately when new mice activity is observed. Increase pest control measures onsite and seal all pest access points.
Food - Routine Inspection Nov 22, 2022	Critical Item(s)	401 - Food Separated and Protected	Observed food products stored inside the freezer, in a garbage bag. Garbage bags are not food grade material. Operator corrected immediately.
		Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean
	703 - Food handlers properly attired	Food handlers are required to wear hair covers in the kitchen.	



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Food - Routine Inspection Nov 22, 2022	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Continue with pest control measures. Clean all mice feces and evidence of mice activity. Disinfect areas with bleach and notify pest control.
		901 - Other Non-Critical Item	Food handlers are required to have valid food safe certification.
Food - Annual Inspection Sep 27, 2022	Non-Critical Item(s)	606 - Adequate mechanical ventilation	Clean the fume hoods thoroughly.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Additional cleaning required in the kitchen and dry storage areas. Replace/seal dry storage flooring. Replace the damaged kitchen flooring. Clean or replace the kitchen return air vent cover.
		703 - Food handlers properly attired	Food handlers are required to wear hair covers in the kitchen.



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Food - Annual Inspection Sep 27, 2022	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Observed mice activity and fruit flies onsite. Clean all mice activity and food spills daily, every morning and before closing. Remove all extra clutter and equipment; reorganize storage areas. Do not leave food out overnight. Seal all interior and exterior cracks/gaps to prevent pest entry to the facility. Provide weather stripping on exterior doors.
		901 - Other Non-Critical Item	Readjust shelving in the walk-in cooler to ensure a 15cm (6") gap off the floor.
		901 - Other Non-Critical Item	Do not store scoops and utensils in bulk food products.
Food - Routine Inspection Aug 24, 2022	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Additional cleaning required in the kitchen: under, behind equipment and in corners. Repair/replace the damaged kitchen flooring. Repair wall holes/gaps. Replace the flooring in the dry food storage areas. Repaint/seal the dry storage shelving.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Aug 24, 2022	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Observed mice feces and evidence of activity in the facility: kitchen, side door, and dry storage areas. Clean all feces and debris immediately, disinfect with bleach, and monitor areas of activity daily. Staff must clean and disinfect these areas at the beginning of every day. Notify pest control and increase pest control measures onsite. Seal all cracks and gaps to prevent pest access to the facility. Store food 15cm (6") off the floor and in covered containers. Provide weather stripping at exterior doors to prevent pest access. Do not leave food out overnight. Do not leave exterior doors open.
		901 - Other Non-Critical Item	Do not store scoops and utensils in bulk food products.
		901 - Other Non-Critical Item	Readjust shelving to ensure a 15cm (6") gap above the floor.