



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 22, 2023

A & W Restaurant #9218
1 Cunard Place, Mount Pearl, 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 Mar 20, 2023	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Clean the small stainless table (including edges) located next to dishwashing sink. Done during inspection. Increase the height of the lower shelving in the rear storage room to a minimum of 5-6" off the floor. Cover/recover the heavy duty electrical outlet cord and provide a tight seal around the plate cover. Ensure the reach in freezer drain is plumbed into the drain or drain hose and not dripping on the floor. Clean the area under/behind the reach in freezer.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Cover the exposed hand sink plumbing hole in the kitchen and provide a smooth cleanable surface finish with tight joints. Clean the main drain pipe from the hand sink. Repair the plumbing if the leak isn't resolved. Refinish the peeling shelf above the onion ring unit. Relocate the unit until the shelf is refinished. Cover the open vent hole in the rear storage room. Remove the Emergency eyewash station sign from above kitchen hand sink and clean the area.
		901 - Other Non-Critical Item	Record the daily dishwasher sanitizing cycle temperature checks in an onsite log. Reduce the chemical sanitizer concentration to a No Rinse concentration or add a potable rinse after the contact time is met.
Food - Follow-Up Inspection May 27, 2022	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Add water to Quat to make sure it is 200ppm
		901 - Other Non-Critical Item	Keep working to get rid of the fruit flies - the situation has improved but there are still some flies in the establishment



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Food - Follow-Up Inspection May 06, 2022	Critical Item(s)	101 - Cold holding temperatures ≤ 4 degrees celsius	Fryer area cooler - too warm, please remove all perishables - corrected during inspection. Do not use until cooler is 4oC or below.
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Quat mixture is too high, please ensure it is 200ppm
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Currently experiencing a leak in the soda area. Please seal off area and repair. Pop machine is being replaced next week.
		704 - Adequate protection from vermin and insect pests	Fruit flies are still an issue, please keep the pop area dry
		804 - Temperature logs maintained for refrigerated storage units	Log dishwasher rinse 82oC at least once a day
		901 - Other Non-Critical Item	Get more racks so cleaning can happen with at least a 6 inch gap underneath. Clean up walk-in freezer



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Food - Complaint/Demand Insp. Apr 29, 2022	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Complaint regarding flies in the facility. There is an ongoing issue with fruit flies here. Pest control have been working on this issue. Please keep the area where pop is served clean and dry as the fruit flies are attracted to the wet syrup.
Food - Routine Inspection Apr 29, 2022	Non-Critical Item(s)	606 - Adequate mechanical ventilation	Vent canopy is due for cleaning and area above main grill area is dripping with grease. Ceiling tiles are heavily stained. Please get in professionals to clean vent area and replace tiles that are stained.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Please get more racks that allow for cleaning underneath. Area in back of cooler unit needs cleaning under rack. Please move grout chemicals away from dry good storage.
		704 - Adequate protection from vermin and insect pests	Please continue to work with pest control on fruit fly issue. Be very vigilant in cleaning around beverage dispensers.
		804 - Temperature logs maintained for refrigerated storage units	Please log dishwasher rinse every day
		901 - Other Non-Critical Item	Quat mixture is set too high, over 200ppm, please adjust so it is at 200ppm



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Food - Annual Inspection May 26, 2021	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Build up of dust and grease around ceiling vents in kitchen at time of inspection. Deep clean as needed