



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 14, 2023**

**Wok Box Restaurant
446 Newfoundland Drive, 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 - Complaint/Demand Insp. Sep 07, 2022	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Rice t be held at 60 degrees celcius or greater. CDI
		202 - Adequate Handwashing Facilities Supplied and Accessible	Handwash sink at back to have hot water available.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Cleaning required of covers/paper towel holders and under grill. Sanitizer required to be made on site for use.
Food - Complaint/Demand Insp. Aug 30, 2022	Critical Item(s)	106 - Proper Monitoring of Temperatures	temperature records not maintained. will record daily from hereon in.