

## FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - November 01, 2023

## Subway # 66521 20 Ropewalk Lane, 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	Complian Type	ce Item Code - Description	Observations and Corrective Actions
Food - Routine Inspection Oct 30, 2023	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	The walk-in freezer door is not closing fully due to the ice build-up on the door seals. Remove the ice build-up and monitor daily.
		901 - Other Non-Critical Item	Fire extinguisher service is out of date. Service all fire extinguishers annually.
Food - Annual Inspection Jan 20, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	The kitchen hand sink must be fully supplied with liquid hand soap and paper towels at all times. Provide hand soap immediately.
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	QUAT sanitizer must be made fresh to 200 ppm and available for use at all food preparation times.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Additional cleaning required under the counter, and under the shelves in the walk-in cooler and freezer.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be recorded every day, twice a day.



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Inspection Type and Date	Compliance Item		
	Туре	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Nov 05, 2021	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Observed water stained ceiling tiles in the facility. Repair the leaks and then replace the damaged ceiling tiles.