



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 24, 2023

Bad Bones Ramen
178 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Nov 14, 2023	Critical Item(s)	401 - Food Separated and Protected	Remove mixers, bulk food bins, food preparation equipment in the upstairs storage room as food preparation is not approved in this area.
	Non-Critical Item(s)	606 - Adequate mechanical ventilation	Clean fume hood filters.
		704 - Adequate protection from vermin and insect pests	Remove all recyclables from premises more frequently; provide pest control reports for previous 3 months.
		804 - Temperature logs maintained for refrigerated storage units	Daily temperature logs are required.
Food - Routine Inspection Sep 19, 2023	Critical Item(s)	401 - Food Separated and Protected	The 2nd floor storage room is being used for food preparation; this area is not approved for any food handling. Remove the mixers, bulk food bins and any other food prep equipment from the room immediately.
	Non-Critical Item(s)	606 - Adequate mechanical ventilation	Clean the fume hood filters monthly.



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Food - Routine Inspection Sep 19, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Remove the carpeting from the 3rd floor storage areas and finished the floors and stairs. Surfaces must be smooth, non-absorbent, durable, and easily cleaned.
		704 - Adequate protection from vermin and insect pests	Ongoing rodent issues onsite; observed mice feces in several areas of the facility. Staff must check areas of activity every day prior to opening. Clean all areas of mice feces immediately ; recommend staff wear a mask. Disinfect afterwards with bleach/water. Increase pest control measures onsite. Seal all cracks/gaps in the building to prevent pest access.
		803 - Chemical Test Kits and/or Papers provided	Provide chlorine test strips onsite.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be recorded twice a day minimum.
		901 - Other Non-Critical Item	Food handlers are required to have valid food safe certification.
		901 - Other Non-Critical Items	Do not store scoops and utensils in bulk food products.

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Food - Routine Inspection Apr 12, 2023	Non-Critical Item(s)	602 - Hot and Cold water available, adequate pressure	Repair the leaking dishwasher.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Work completed on the carpet removal and the wall repaired. Continue with removal of the carpet and refinishing the floor. Provide additional weather-stripping for the third floor exterior door.
		901 - Other Non-Critical Item	Food handlers are required to have valid food safe certification.
		901 - Other Non-Critical Items	Remove all mixers and food prep equipment from the second floor storage room.
Food - Routine Inspection Mar 10, 2023	Critical Item(s)	301 - Food and Water Obtained from Approved Sources	Remove the bottled hot sauce from sale immediately. The facility is not approved for bottling.
		403 - Facility Free of Pests (Vermin and Insects)	Observed mice feces in several areas of the food establishment. Observed work has been completed on sealing pest access holes, gaps and cracks. Continue to seal pest access points on the interior and exterior of the building. Seal the crawl space under the stairs on the second floor. Clean and disinfect all areas of mice activity immediately. Bleach/water (1:10 ratio) solution for disinfection. Recommend staff wear a mask when cleaning up rodent feces. Staff must check areas of activity twice a day, clean and disinfect as required.

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Food - Routine Inspection Mar 10, 2023	Non-Critical Item(s)	606 - Adequate mechanical ventilation	Professionally clean the fume hood canopy and service the fire suppression system.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Remove the old carpeting on the stairs and the third floor. Repair the hole in the wall of the stairwell. Surfaces must be smooth, non-absorbent, durable and easily cleaned. Additional cleaning required in the dry storage room, second floor.
		703 - Food handlers properly attired	Food handlers in the kitchen are required to wear hair covers.
		704 - Adequate protection from vermin and insect pests	Increase pest control measures onsite. Provide additional weather-stripping at the third floor exterior door to seal the gaps.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be completed twice a day.
		901 - Other Non-Critical Item	Spray bottles must be labelled with the correct container contents.

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Food - Annual Inspection Oct 28, 2022	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Clean out all garbage and debris.
		704 - Adequate protection from vermin and insect pests	Clean all areas of mice feces and activity throughout the facility, bleach areas afterwards (1 part bleach:4 parts water), and contact pest control.
Food - Routine Inspection Oct 26, 2022	Critical Item(s)	420 - Other Critical Items	Observed evidence of food preparation occurring in the second floor food storage room. This area is not approved for food preparation and handling. Do not prepare any food products outside of the kitchen (main floor).
	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Provide adequate lighting in the kitchen.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair the hole in the wall, at the stairwell. Remove the carpeting from all areas upstairs. Replace with flooring that is smooth, non-absorbent, durable, and easily cleaned. Observed water damaged ceiling tiles at the back door. Repair any leaks and replace the damaged ceiling tiles. Observed the storage areas in a very unsanitary conditions. Clean out storage areas. Remove all garbage, debris and extra equipment. Thoroughly clean the entire facility.



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Food - Routine Inspection Oct 26, 2022	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Observed mice feces throughout the facility: kitchen, food and non-food storage areas. Clean all areas of mice feces and activity; disinfect afterwards with bleach/water. Notify pest control and increase measures onsite immediately. Seal all cracks and gaps on the exterior and interior of the facility to prevent pest access. Do not leave food out overnight; this will attract pests. Thoroughly clean the entire facility. Staff must monitor areas of activity every day, morning and evening. Clean and disinfect any new activity immediately and notify pest control.