



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

**War Wick's Restaurant
12 Hardy Avenue, Grand Falls-Windsor, 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 13, 2023	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Thawing has to be either under cold running water, in the fridge, or as part of the cooking process.
		202 - Adequate Handwashing Facilities Supplied and Accessible	No soap at hand wash sink
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	<ul style="list-style-type: none"> - Grates in Pepsi cooler to be stripped and re-painted, all grates have paint chipping and rust, poses a risk to contaminate food. - Coolers / prep cooler / oven requires cleaning
	702 - Non-food contact surfaces properly constructed, in good repair and clean	<ul style="list-style-type: none"> - Extensive cleaning required of non-food contact surfaces - Cardboard not allowed to be used in kitchen, must be cleaning instead - Paper placed in buss pans are once only use, wash pan after use 	
	901 - Other Non-Critical Item	Any items prepared/cooked can only be held for a maximum of 3 days in the cooler then must be discarded	
901 - Other Non-Critical Item	<ul style="list-style-type: none"> - Raw rice to be removed from dishwashing area. Bulk powders to be removed from under sink. Meats thawed in these sinks leaving bulk items at risk of being contaminated. - Any equipment that is not being used must be removed from the kitchen/licenced space. Any clutter must be removed from the kitchen area. 		



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Food - Routine Inspection Nov 23, 2022		Compliant at the time of this inspection	
Food - Routine Inspection Mar 22, 2022	Critical Item(s)	104 - Proper Cooling Time and Temperatures	Rice must be cooled and placed into the cooler within two hours. Cannot be kept at room temperature for a long period of time.
		402 - Food Contact Surfaces Cleaned and Sanitized	New sanitizer required daily. Sanitizer was old and no concentration of chlorine left in the solution. New sanitizer made up during inspection.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Extensive cleaning required of equipment, coolers, freezers, prep coolers, inside and outside.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Extensive cleaning required of shelving, walls, lightswitches, railings, all touch surfaces, flooring, behind equipment. Flooring to be repaired.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs required to be kept daily.



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Food - Routine Inspection Mar 22, 2022	Non-Critical Item(s)	901 - Other Non-Critical Item	Any equipment that is broken or not being used must be taken out of the kitchen.
Food - Follow-Up Inspection Jul 21, 2021	Non-Critical Item(s)	504 - Food storage containers not used for other purposes	No cardboard to be used, regular cleaning instead.
		506 - Equipment in good repair, cleaned and sanitized	Keep up on cleaning equipment on a regular basis.
Food - Annual Inspection Jun 17, 2021	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Prep cooler holding at 9C. One freezer in basement holding at 0C foods starting to thaw.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection No hand soap at sink at time of inspection. Paper towels required to be kept in holder.
	Non-Critical Item(s)	504 - Food storage containers not used for other purposes	No cardboard to be used on floor or to protect from dirt, clean regularly.
		506 - Equipment in good repair, cleaned and sanitized	Extensive cleaning required of all equipment, dishes, etc. to remove buildup of dirt and grime.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jun 17, 2021	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Extensive cleaning required of floors, walls, doors, light switches, etc. to remove buildup of dirt and grime.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs required daily.