



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - October 25, 2025**

**Winslowe Ridge Retirement Living**  
**11 L'Anse Aux Meadows Cres., St. John's, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*  
[http://www.servicentl.gov.nl.ca/inspections/inspection\\_information.pdf](http://www.servicentl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Oct 24, 2025</b>	<b>Non-Critical Item(s)</b>	601 - Food contact surfaces properly constructed or located, acceptable material	Store potatoes in a food grade container to prevent cross contamination.
		803 - Chemical Test Kits and/or Papers provided	Obtain appropriate test papers to measure concentration of sanitizer. (100 ppm for Chlorine, 200 ppm for QUATS).
Food - Annual Inspection <b>Apr 29, 2025</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Shelving that holds chemicals near the dishwashing area must be cleaned regularly to prevent the buildup of chemicals.
Food - Routine Inspection <b>Feb 12, 2024</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	Uncovered cereal bowls stacked on top of each other without protective wrap in between. CDI - Uncovered food discarded during inspection.
	<b>Non-Critical Item(s)</b>	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Ensure the mechanical dishwasher is providing the required sanitizing temperature as per the manufacturer's specifications. Staff are to continuously monitor the temperature and when the required temperature is not met, manual dishwashing is to be implemented on a temporary basis. Investigate the unit and the hot water supply.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair/replace the worn/damaged shelving, the rusted stainless shelf in the dishpit area and the damaged wrap on the ducting in the rear of the kitchen. Refinish/replace the damaged wall section along /adjacent to the manual dishwashing area up to the dishwasher. Investigate the grease trap and adjacent flooring where signs of rust and wear are showing. Conduct repairs or replacement as needed.