



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 16, 2025

Wing-n-It Restaurant
394 Kenmount Road, 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 Aug 15, 2025	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Cutting board must be resurfaced or replaced to ensure it has a smooth and easily cleanable surface.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair or replace all damaged or broken tiles in the kitchen.
Food - Routine Inspection Dec 10, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Dec 31, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Sep 20, 2023	Critical Item(s)	105 - Adequate equipment to maintain food temperatures	Provide additional refrigeration equipment to maintain safe product temperatures for all sauce containers or provide an acceptable alternative. CDI - Bottles returned to large cooler and containers surrounded by ice in pans.
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Provide a barrier between beneath the compressor and above stored foods to prevent dripping liquid onto food/containers. Keep containers closed.



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Food - Routine Inspection Sep 20, 2023	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Ensure cooler/freezer door handles and counters are routinely sanitized throughout the day.
		803 - Chemical Test Kits and/or Papers provided	Provide appropriate sanitizer test strips and use daily to verify correct sanitizer concentration is provided.