



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 10, 2025

Wing'n-It Restaurant
25 Hebron Way, 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 - Routine Inspection Oct 02, 2025	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Food is to be dated labeled when opened, separated and/or prepared. CDI
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	There is a gap on the preparation table. Please clean more frequently or close the gap
Food - Annual Inspection Apr 23, 2025	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	The washrooms floors require cleaning/scrubbing. Continue as need be on a weekly basis (Previously Noted)
Food - Routine Inspection Dec 19, 2024	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Replace the damaged dishwasher tray.
		604 - Toilet facilities: properly constructed, supplied and cleaned	Due to staining, cleaning is required more frequently on the men's bathroom stall-walls.
Food - Annual Inspection Apr 16, 2024	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	A) The floors require cleaning. B) Repair/replace the paper towel dispenser in the female bathroom.



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Food - Annual Inspection Apr 16, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	A) Remove the broken/unused kitchen equipment in by the loading doors/ & storage room. B) Clean the floors behind the kegs in the bar area.
Food - Routine Inspection Dec 07, 2023		Compliant at the time of this inspection	