



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 13, 2025

Wok Box Restaurant
446 Newfoundland Drive, 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 Jul 28, 2025	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Dishwasher sanitizing cycle not operating properly - no sanitizer concentration detected - Repair. Use manual method for dishwashing in meantime. Dishwasher repair service contacted at time of inspection.
Food - Routine Inspection Mar 13, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout food premise
Food - Annual Inspection Oct 10, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection The handwashing sink was inaccessible at the time of inspection.
		401 - Food Separated and Protected	Corrected During Inspection All food items must be properly covered and labeled with dates.
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	All food products must be stored on shelves at least 6 inches off the floor.
		506 - Equipment in good repair, cleaned and sanitized	General cleaning required throughout premises.



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Food - Annual Inspection Oct 10, 2024	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Seal the gap in the rear receiving door to prevent pest entry or access.
		805 - Completed Certified Food Safety Training?	At least one person on every shift must have food safety training.