



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 17, 2025**

**Magic Wok Eatery
402 Water Street, 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 Type	Code - Description	Observations and Corrective Actions	
Food - Annual Inspection Sep 16, 2025	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Store meat knives in a sanitary place. Recommend using a magnetic strip or hang knives on wall.	
		802 - Working dishwasher temperature and pressure gauge	Temperature gauges are not working on dishwasher. Must have test strips to verify sanitizer cycle	
Food - Routine Inspection Feb 27, 2025	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Sanitizer must be available at all times whether in spray bottles or in cloth buckets. Knives must be stored in a more sanitary manor	
		Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Deep clean and organize food prep areas. Especially in meat cutting area and around dish pit
		802 - Working dishwasher temperature and pressure gauge	Dishwasher rinse cycle should reach 180 F	
Food - Routine Inspection Sep 18, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwash sink in kitchen is "out of order". This sink must be repaired or re-located for proper hand-washing in the main food prep area. Using additional hand-sink in back meat cutting area until repaired.	



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	Type	Code - Description	
Food - Annual Inspection Apr 26, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Several food items left out at room temperature overnight including rice, ribs, turkey stock, duck, chicken, pork, fish and eggs. All temperature abused food discarded at time of inspection.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Hand wash sink was not accessible.
	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Clean buildup of grease on rear of building to avoid attracting pests (i.e. rodents, insects)
		901 - Other Non-Critical Item	Repair leaking plumbing under hand wash sink.
Food - Routine Inspection Nov 02, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Repair hand wash sink drain (use other available sink in meantime).
		402 - Food Contact Surfaces Cleaned and Sanitized	Store wiping cloths in sanitizing solution (bleach 100 ppm).



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Nov 02, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Increase frequency of general cleaning.