



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

Westside Charlie's
25 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 - Routine Inspection Oct 09, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Replace or repair all ceiling tiles damaged by previous water leaks to ensure surfaces are clean and intact.
Food - Annual Inspection Jan 15, 2025	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	General cleaning required throughout including under heavy equipment, hard to reach areas, under shelves and walk in cooler.
		901 - Other Non-Critical Item	Maintain regular cleaning logs for ice machine.
Food - Routine Inspection Jun 12, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Designated handwashing sink was not being used exclusively for handwashing, with a dirt mop and bucket found in it, and the paper towel dispenser was empty and unsecured. During inspection, the sink was cleaned, the dispenser was secured and refilled.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Ensure a sanitizer spray bottle is readily available in the kitchen for quick and convenient use.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	The mechanical dishwasher was found without sanitizer due to an empty supply container. The container was replaced, lines were primed, and the machine was providing sanitizer by the end of the inspection.



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Food - Routine Inspection Jun 12, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair or replace damaged or missing floor tiles and ceiling tiles. Remove or cut old drain lines in the walk-in cooler ceiling, plug any remaining holes, and clean covers, ceiling, and wall joints. Reduce non-food-related clutter in the kitchen and organize all items for proper storage.
		803 - Chemical Test Kits and/or Papers provided	Provide sanitizer test strips for quaternary or chlorine solutions to ensure proper concentration levels.
		805 - Completed Certified Food Safety Training?	Ensure at least one staff member on-site holds a valid food safety training certificate as required for the premises.
Food - Annual Inspection Nov 22, 2023	Compliant at the time of this inspection		