



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - July 12, 2025

Saltwater
320 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 - Routine Inspection Jul 09, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Jan 31, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Replace rusted racks in coolers. Arrange to have fryer hoods deep cleaned.
		803 - Chemical Test Kits and/or Papers provided	Test strips required for Bleach sanitizer.
Food - Routine Inspection Jun 19, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	chipped paint and rusty equipment at the time of inspection. Re-surface areas where paint is peeling and have cooler racks repaired or replaced to prevent cross contamination.
Food - Routine Inspection Mar 15, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Store wiping cloths in sanitizing solution .
	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Lights require protection, covers, shatterproof bulbs, etc.



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Food - Routine Inspection Mar 15, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Plaster and paint ceiling.
Food - Routine Inspection Nov 15, 2023		Compliant at the time of this inspection	
Food - Annual Inspection Aug 24, 2023	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	The kitchen hand sink must be fully supplied with soap and paper towels at all times. Replace the broken hand sink.
		402 - Food Contact Surfaces Cleaned and Sanitized	A food-grade sanitizer must be available for use at all operating hours.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	The ice machine must be cleaned and sanitized every 30 days or less. Record in the cleaning log.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Additional cleaning required under and behind equipment.



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	Type	Code - Description	
Food - Annual Inspection Aug 24, 2023	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Provide chlorine test strips onsite.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be recorded every day.
		901 - Other Non-Critical Item	Food handlers are required to have food safe certification.