



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 | | Observations and Corrective Actions |
|--|----------------------|--|---|
| | Type | Code - Description | |
| 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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| | Type | Code - Description | |
| 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. |