



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - August 21, 2025**

**Wandebo African Store**  
**38 Ropewalk Lane, 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](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 <b>Aug 19, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Feb 07, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Aug 29, 2024</b>	<b>Non-Critical Item(s)</b>	901 - Other Non-Critical Item	General cleaning and organizing of store needed. A lot of boxes in back storage area.
Food - Routine Inspection <b>Mar 05, 2024</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	Store wiping cloths in sanitizing solution.
Food - Routine Inspection <b>Nov 06, 2023</b>	<b>Critical Item(s)</b>	201 - Hands Cleaned and Properly Washed	Hand washing sink must be kept clean and sanitary at all times.
Food - Routine Inspection <b>Sep 06, 2023</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	Potentially hazardous food (i.e. rice, chicken) not stored at correct hot holding temperature ( food ranged from 30 C to 40 C ). Must be above 60 C. Food discarded.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Sep 06, 2023</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	Hand washing sink was inaccessible. Keep sink clear at all times.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning throughout kitchen unsatisfactory. Maintain kitchen in sanitary condition at all times. Increase frequency of cleaning.
		704 - Adequate protection from vermin and insect pests	Have GFL Environmental replace or repair dumpster. Current dumpster is damaged significantly and can not keep pests out ( i.e. no cover, dented with large gaps/holes, and unit was leaking).