



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 08, 2025

Wing 'n It
8 Hardy Avenue, Grand Falls-Windsor, 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 Nov 07, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Oct 24, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring requires repair in some areas in kitchen. All stained ceiling tiles to be replaced.
		901 - Other Non-Critical Item	Food safety courses required to cover all operational hours with at least one staff member present with a certificate. No one on site at time of inspection with food safety training.
Food - Routine Inspection Mar 25, 2024	Critical Item(s)	102 - Hot Holding Temperatures \geq 60 degrees celsius	Gravy must be held at 60C or higher, holding at 49C at time of inspection.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring required to be repaired throughout kitchen