



**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](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 <b>Nov 07, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Oct 24, 2024</b>	<b>Non-Critical Item(s)</b>	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 <b>Mar 25, 2024</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	Gravy must be held at 60C or higher, holding at 49C at time of inspection.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring required to be repaired throughout kitchen