



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 31, 2025

War Wicks Restaurant
12 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 Oct 29, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Oct 24, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Prep cooler holding at 21C, foods to be moved to cooler at proper temperature until prep cooler is repaired.
		401 - Food Separated and Protected	Corrected During Inspection Chicken being cut on wooden board that appeared to have mold growth. Board discarded, chicken removed. Only surfaces that are non-porous can be used for meat cutting.
Food - Routine Inspection Mar 15, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Wall damage to be repaired