



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - February 13, 2026**

**A & W Restaurant**  
**6 Shoal Harbour Drive, Clarenville, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*

<https://www.gov.nl.ca/gs/inspections/>

| Inspection<br>Type and Date                      | Compliance Item                 |  | Observations and Corrective Actions  |
|--|---------------------------------|--|--|
|  | Type                            | Code - Description                                     |  |
| Food - Annual Inspection<br><b>Feb 03, 2026</b>  | <b>Non-Critical<br/>Item(s)</b> | 901 - Other Non-Critical Item                          | Please make sure to maintain air gap between the water line and the sink to prevent cross contamination- janitor sink  |
| Food - Routine Inspection<br><b>Jul 24, 2025</b> |                                 | Compliant at the time of this inspection               |  |
| Food - Annual Inspection<br><b>Jan 02, 2025</b>  | <b>Critical<br/>Item(s)</b>     | 101 - Cold holding temperatures<br>≤ 4 degrees celsius | <b>Corrected During Inspection</b><br>Hot holding temperature for gravy was measured less than 60-degree celsius during the time of inspection. The temperature settings of the hot holding unit were adjusted during inspection to maintain adequate temperature. |
| Food - Routine Inspection<br><b>Jul 02, 2024</b> |                                 | Compliant at the time of this inspection               |  |