



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/*](https://www.gov.nl.ca/gs/inspections/)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Feb 03, 2026	Non-Critical Item(s)	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 Jul 24, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Jan 02, 2025	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection 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 Jul 02, 2024		Compliant at the time of this inspection	