



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - September 18, 2025**

**Wing N It**  
**32D Shoal Harbour Drive, Clarenville, 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 - Annual Inspection <b>Sep 11, 2025</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	<b>Corrected During Inspection</b> Temperature of the gravy should be maintained above 60Â°C. Was reading 55Â°C during the time of inspection.
		107 - Proper Reheating Procedures for Hot Holding	<b>Corrected During Inspection</b> Gravy from cooler should be reheated to 74Â°C before transferring it into the hot holding unit.
		402 - Food Contact Surfaces Cleaned and Sanitized	The ice scoop should be stored in a clean, sanitized tray outside the ice machine to prevent cross-contamination.
	<b>Non-Critical Item(s)</b>	604 - Toilet facilities: properly constructed, supplied and cleaned	Paper towels should always be available in the dispenser and not placed on the counter to prevent cross contamination
		702 - Non-food contact surfaces properly constructed, in good repair and clean	The damaged kitchen floor should be repaired, and the cover over the opening must be properly secured.
		804 - Temperature logs maintained for refrigerated storage units	Temperature log should be maintained twice everyday. Cooler temp 1-4 Â°C, gravy temp min 60Â°C



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Sep 11, 2025</b>	<b>Non-Critical Item(s)</b>	805 - Completed Certified Food Safety Training?	Kitchen staff must complete food safety course
Food - Routine Inspection <b>Jan 15, 2025</b>	<b>Non-Critical Item(s)</b>	605 - Adequate lighting; lighting protected	Missing light cover in prep area, should be corrected to prevent any physical contamination.
		801 - Proper location of thermometers and thermometers working accurately	Working thermometer should be maintained in all refrigerators for proper monitoring of temperature
		804 - Temperature logs maintained for refrigerated storage units	Temperature log should be maintained for refrigerator in the bar area and in the kitchen
Food - Annual Inspection <b>Jul 05, 2024</b>	<b>Non-Critical Item(s)</b>	504 - Food storage containers not used for other purposes	Food contact surface such as chopping board needs to be replaced. Make sure to replace these surfaces and clean and sanitize them at regular interval of time to prevent cross contamination.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs were not observed during inspection. Maintaining temperature logs for coolers and freezers is critical to ensuring the safety of potentially hazardous foods and preventing spoilage.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <a href="#">Jan 11, 2024</a>		Compliant at the time of this inspection	

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