



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 31, 2026

Wing'n It Labrador City
215 Drake Avenue, Labrador City, NL
Yearly Operation

For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Jan 26, 2026		Compliant at the time of this inspection	
Food - Annual Inspection Sep 11, 2025	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	All washrooms (staff and public) must have working wall mounted soap and paper towel dispensers
Food - Routine Inspection Mar 21, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Soap and paper towels required at hand wash sink
		302 - Food in Good Condition, Safe and Unadulterated	Corrected During Inspection Bread not to be stored in same container as beef- items discarded
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Counters to be sanitized when switching from beef to pork- Food Discarded
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Entire kitchen required cleaning

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Food - Routine Inspection Mar 21, 2025	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?	At least one employee to be trained in food safety per shift
Food - Annual Inspection Sep 26, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Please ensure that walk-in cooler maintains food safe temperatures even during peak hours of operation- please have the cooler checked by technician and temperature range re-calibrated
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Please ensure the old dirt buildup between tiles is removed and there is regular deep cleaning schedule to prevent buildup in future.
		805 - Completed Certified Food Safety Training?	Please ensure at least one person per shift has done food safety course.
Food - Routine Inspection Feb 01, 2024	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Please have the worn- down cutting boards replaced or resurfaced.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Kitchen Floor very dirty and several floor tiles are broken: - please have the broken tiles replaced and - please have floors need to cleaned & sanitized as required.