



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 13, 2024

3 Sisters Vietnamese Subs
204 Water Street, St. John's, 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 - Annual Inspection Aug 08, 2024	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Additional pest control measures to be put in place to limit fruit flies.
		901 - Other Non-Critical Item	Deep clean ice machine on a monthly basis.
Food - Routine Inspection Mar 05, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Oct 26, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Apr 20, 2023	Critical Item(s)	401 - Food Separated and Protected	Cover food in sealed containers at all times (flour, dry ingredients).
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Clean public washrooms (i.e. vents, ceilings, walls, etc.); one washroom out of order - repair.



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Food - Routine Inspection Apr 20, 2023	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Fill/seal all openings under sink in food preparation area.
		901 - Other Non-Critical Item	Submit detailed cleaning schedule (daily, weekly, monthly)
Food - Annual Inspection Mar 24, 2023	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Cold holding unit temperature slightly above required temperature.
		401 - Food Separated and Protected	Store chemicals away from food/food containers. Store garbage containers away from dishwasher (dishwasher unsanitary).
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Repair dishwasher (leaking); repair plumbing leak under two-compartment sink.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Deep cleaning required throughout entire premises.

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Food - Routine Inspection Nov 22, 2022	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Observed cooked tapioca starch stored at room temperature on the counter. Cooked foods must be stored in the cooler at 4C or less.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Replace the water damaged ceiling tiles in the washroom.
		704 - Adequate protection from vermin and insect pests	Clean and disinfect all mice feces and activity. Continue with pest control measures. Email pest control reports to the officer.
		801 - Proper location of thermometers and thermometers working accurately	Provide thermometers for all coolers and freezers.
Food - Routine Inspection Oct 19, 2022		Compliant at the time of this inspection	
Food - Routine Inspection Oct 18, 2022	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Observed high-risk foods stored at room temperature (22-24C): meat/seafood wraps and cooked tapioca starch. Operators disposed food to waste immediately. Do not store high-risk food at room temperature.

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Food - Routine Inspection Oct 18, 2022	Critical Item(s)	403 - Facility Free of Pests (Vermin and Insects)	Observed mice feces throughout the facility and dead mice in the food storage room. Observed a bug infestation throughout the facility.
		420 - Other Critical Items	Do not prepare food products in the upstairs food storage area. This is not an approved area for food preparation.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Clean out the cabinet cooler.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Deep cleaning required for the entire facility. Outstanding structural items to be completed onsite.
		703 - Food handlers properly attired	Food handlers are required to wear hair covers in the kitchen.
		704 - Adequate protection from vermin and insect pests	Clean all mice and pest activity immediately. Disinfect areas afterwards with bleach/water. Remediate the bug infestation onsite. Contact a pest control contractor for service onsite immediately. Seal all cracks/gaps on the interior and exterior of the building to prevent pest access.

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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Oct 18, 2022	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be completed onsite every day, minimum twice a day.
		901 - Other Non-Critical Item	Label all spray bottles with the correct container contents.
Food - Annual Inspection Oct 05, 2022	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Observed the ice machine in an unsanitary condition. Clean and sanitize the machine: wash, rinse, sanitize, air dry, and record in the cleaning log.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Observed the kitchen and storage areas in an unsanitary condition. Thoroughly clean the entire facility. Increase cleaning frequency onsite. Outstanding structural work to be completed onsite. Replace the missing and damaged ceiling tiles. Finish the flooring in the storage rooms.
		703 - Food handlers properly attired	Food handlers are required to wear hair covers in the kitchen.

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Food - Annual Inspection Oct 05, 2022	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	<p>Observed mice feces and signs of mice activity throughout the facility: kitchen, dishwashing area, and the upstairs storage areas.</p> <p>Clean and disinfect all areas of mice activity immediately. Disinfect with bleach/water (200ppm or more).</p> <p>Monitor areas of activity every day (morning and evening).</p> <p>Increase pest control measures onsite.</p> <p>Seal all cracks and gaps that may be pest entry points (both interior and exterior of the building).</p> <p>Remove all excess clutter and equipment from the facility.</p> <p>Reorganise storage areas; store foods 15cm (6") off the floor and in covered containers.</p> <p>Observed bugs and fruit flies in the facility.</p> <p>Increase pest control measures.</p> <p>Recommend not leaving the door open.</p>
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be completed onsite every day, minimum twice a day.
		901 - Other Non-Critical Item	Do not prepare any food products in the upstairs storage rooms. This is not an approved food preparation area.
		901 - Other Non-Critical Item	Label all spray bottles with the correct container contents.

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Food - Routine Inspection Sep 29, 2022	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Observed meat and seafood wraps stored at room temperature (22C). Food disposed to waste immediately. High-risk foods must be stored at 4C (40F) or less; or monitor time at room temperature.
		102 - Hot Holding Temperatures >= 60 degrees celsius	Observed the steam table not turned on. All food products in the steam table <60C disposed to waste immediately. All foods in hot holding must be kept at 60C (140F) or higher.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	The ice machine must be cleaned every 30 days or less; maintain a cleaning log onsite.
		604 - Toilet facilities: properly constructed, supplied and cleaned	Provide paper towels and toilet paper in washrooms at all operating times.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Additional cleaning required in the kitchen, cupboards, washrooms, and janitor's closet. Replace/repair damage cupboards and surfaces. All surfaces must be smooth, non-absorbent, durable, and easily cleaned. Repair the ceiling leak in the washroom and replace the water damaged ceiling tile.
		703 - Food handlers properly attired	Food handlers are required to wear hair covers in the kitchen.



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Food - Routine Inspection Sep 29, 2022	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Observed fruit flies and mice feces in the kitchen. Clean all areas of mice activity daily (morning and evening), disinfect with bleach, and notify pest control. Increase pest control measures onsite. Remove excess equipment and clutter from the facility.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained onsite every day; minimum twice a day.
		901 - Other Non-Critical Item	Do not cover up the Food Establishment Licence. The licence must be posted in a conspicuous location.
		901 - Other Non-Critical Item	Label all spray bottles with the correct container contents.