



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - March 21, 2024**

**Grand Bank Retirement Centre  
Route 210, Main Highway, Grand Bank, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Follow-Up Inspection <b>Mar 14, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Mar 04, 2024</b>	<b>Non-Critical Item(s)</b>	604 - Toilet facilities: properly constructed, supplied and cleaned	Paper towels were not available in staff washroom during the time of inspection. Single use paper towels should be always made available in the washroom to ensure proper hand washing.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Kitchen cupboards used to store utensils and food items appeared be unclean at the time of inspection. All the kitchen cupboards should be cleaned and sanitized to prevent cross contamination.
		901 - Other Non-Critical Item	Kitchen door which was open during the time of inspection was not having proper screens in place. Proper screen should be installed to prevent entry of insects or rodents into the kitchen.
Food - Annual Inspection <b>May 23, 2023</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	Overflow fridge in outside area with just produce. Not high risk food so just relocate some items.
		106 - Proper Monitoring of Temperatures	Thermometer not reading correctly and not in clear view. New ones have been ordered.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Annual Inspection <b>May 23, 2023</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	Turkey thawing on middle shelf. Should be on lower most shelf of fridge below any ready to eat foods. Relocated and spoke to staff.
	<b>Non-Critical Item(s)</b>	604 - Toilet facilities: properly constructed, supplied and cleaned	Proper paper towel dispensers ordered for all washrooms and handwash stations. Staff should not be using open rolls and cross contaminating towels.
		804 - Temperature logs maintained for refrigerated storage units	keep log sheets and monitor at least twice daily. Contacted by manager and they have implemented right away.
Food - Routine Inspection <b>Oct 29, 2022</b>		Compliant at the time of this inspection	