



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 28, 2024**

**Grand Central Take Out & Bakery
2 Pinsent Drive, Grand Falls-Windsor, 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 - Routine Inspection Mar 27, 2024	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Chemical test strips required for sanitizer
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs required daily for all coolers
Food - Annual Inspection Mar 15, 2023	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Open face cooler holding at 9/10C, must be adjusted to hold at 4C or below
		Non-Critical Item(s)	802 - Working dishwasher temperature and pressure gauge
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs required to be kept daily
		901 - Other Non-Critical Item	Bakery items are required to have dates on product labels