



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - March 01, 2024**

**Badger Diner Bar & Grill  
150 TCH , 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](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>Feb 28, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Nov 16, 2023</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jul 07, 2023</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Mar 28, 2023</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	open salad dressing (bulk) not refrigerated after opening as per instruction, discarded during inspection food left on counter overnight (fries, steamed vegetables, mashed potatoes, fish batter with egg) discarded during inspection
		401 - Food Separated and Protected	outdated milk (>18days, >8 days) discarded during inspection
		402 - Food Contact Surfaces Cleaned and Sanitized	food contact surfaces not cleaned and sanitized from the previous night. Owner began cleaning and sanitizing during inspection



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Mar 28, 2023</b>	<b>Non-Critical Item(s)</b>	701 - Garbage and refuse properly disposed and facilities maintained	garbage must be removed from facility daily
		702 - Non-food contact surfaces properly constructed, in good repair and clean	all surfaces require extra cleaning (floors, shelving etc) began cleaning during inspection
		901 - Other Non-Critical Item	one staff with food safety training must be on-site at all times as per legislation
Food - Annual Inspection <b>Nov 30, 2022</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	all potentially hazardous foods must be kept at <4C at all times.
		108 - Proper Thawing Procedures for Frozen Food	all foods must be thawed appropriately. Soup and chicken discarded during inspection
		202 - Adequate Handwashing Facilities Supplied and Accessible	hand soap must be kept at the handwashing sink at all times.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Nov 30, 2022</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	extra cleaning required. especially around the batter area.
		804 - Temperature logs maintained for refrigerated storage units	temperature logs must be maintained daily and kept at premises
		901 - Other Non-Critical Item	one staff trained in food safety must be present at all times
Food - Routine Inspection <b>Mar 29, 2022</b>	<b>Critical Item(s)</b>	108 - Proper Thawing Procedures for Frozen Food	all foods must be thawed in a proper way - NOT on a counter overnight
		402 - Food Contact Surfaces Cleaned and Sanitized	all food contact surfaces to be cleaned/sanitized at end of shift.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	extra cleaning required in kitchen and storage areas