



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - January 16, 2020**

**The Grand Wabana Inn-Gracie Joes  
82 Memorial Street, Wabana, 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 - Annual Inspection <b>Jan 14, 2020</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Mar 13, 2019</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Aug 23, 2018</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> Raw food was stored above and was dripping on ready to eat/serve foods. The ready to eat/serve food product was discarded at the time of the inspection. Raw foods are to not to be stored above ready to eat/serve foods at any time.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	A) General cleaning is required behind the kitchen equipment. B) General cleaning is required behind the equipment in the bakery.