



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - February 27, 2026**

**Badger Diner Bar & Grill  
150 TCH , Grand Falls-Windsor, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:  
<https://www.gov.nl.ca/gs/inspections/>*

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Feb 19, 2026</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Prep cooler in kitchen at 13°C. Food discarded during inspection. Please have unit serviced
		402 - Food Contact Surfaces Cleaned and Sanitized	No sanitizer on site during inspection. (Owner obtained sanitizer that same day.)
		<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean
Food - Annual Inspection <b>Mar 04, 2025</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Walk in cooler evidence of mold/mildew. Cleaned and using dehumidifier
Food - Routine Inspection <b>Sep 23, 2024</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	Handwashing sink must be accessible. Currently blocked by freezer. Please relocate freezer to a more suitable location
		<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean



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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	