



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 20, 2026

Kingsway Living - Grand Falls-Windsor
1-7 Maple Street, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Feb 13, 2026	Critical Item(s)	203 - Food Handlers Free of Disease or Condition that may Spread Through Food	Corrected During Inspection Please provide documentation for staff who move from personal care/janitorial duties to food handling/service to ensure protection of food/food service
		302 - Food in Good Condition, Safe and Unadulterated	Corrected During Inspection Open box of beef stock exp Jan 14/26 discarded during inspection (residents kitchen)
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Residents kitchen counter requires cleaning sanitized after each use
Food - Routine Inspection Aug 29, 2025	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	tables must be cleaned then sanitized after each use. (CDI)
Food - Routine Inspection May 13, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Feb 24, 2025	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	Sandwiches in cafe cooler max 3 days please label. CDI

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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Annual Inspection Feb 24, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Walls and flooring require xtra cleaning; damaged countertops to be replaced/repaired
Food - Routine Inspection Aug 27, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	damaged cupboards to be replaced/repaired. Cupboards not holding up to steam from kettles/dishwasher etc.
Food - Annual Inspection Feb 27, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	fridge in cafe not operating correctly. removed potentially hazardous foods (ie milk). milk for cereal not to be left on counter, to be kept in thermos or cooler.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	steam line not working - to be repaired/replaced.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	cupboards damaged by steam from dishwasher and toaster. Damaged cupboards to be repaired/replaced/removed if not needed. Must be constructed of appropriate materials.