



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - June 13, 2025**

**Grand Bank Retirement Centre**  
**Route 210, Main Highway, Grand Bank, 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>Jun 11, 2025</b>	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Cupboards holding knives and paddles contained dust at time of inspection. Needs deep cleaning and should be washed before every use until deep cleaning.
Food - Routine Inspection <b>Nov 17, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>May 30, 2024</b>	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Kitchen counters are in rough condition, should be repaired to achieve adequate cleaning and sanitation. Cutting boards should be replaced.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips should be made available to ensure proper concentration of bleach solution.
		901 - Other Non-Critical Item	General sanitation- Kitchen needs general cleaning to prevent bacterial growth and cross contamination.
Food - Follow-Up Inspection <b>Mar 14, 2024</b>		Compliant at the time of this inspection	



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<b>Inspection Type and Date</b>	<b>Compliance Item</b>		<b>Observations and Corrective Actions</b>
	<b>Type</b>	<b>Code - Description</b>	
Food - Routine Inspection <b>Mar 04, 2024</b>	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Paper towels were not available in staff washroom during the time of inspection. Single use paper towels should be always made available in the washroom to ensure proper hand washing.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Kitchen cupboards used to store utensils and food items appeared be unclean at the time of inspection. All the kitchen cupboards should be cleaned and sanitized to prevent cross contamination.
		901 - Other Non-Critical Item	Kitchen door which was open during the time of inspection was not having proper screens in place. Proper screen should be installed to prevent entry of insects or rodents into the kitchen.