



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - March 28, 2025**

**Grand Central Take Out & Bakery**  
**2 Pinsent Drive, 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 - Routine Inspection <b>Mar 26, 2025</b>	<b>Critical Item(s)</b>	302 - Food in Good Condition, Safe and Unadulterated	<b>Corrected During Inspection</b> Macaroni salad in walk in cooler to be discarded, gone moldy.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring to be replaced
		804 - Temperature logs maintained for refrigerated storage units	Keep up on daily temperature logs, 2 weeks behind at time of inspection
		901 - Other Non-Critical Item	All items in coolers must be dated
Food - Routine Inspection <b>Dec 19, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Flooring to be replaced, all separated apart cannot be cleaned properly
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs required daily for all coolers



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Dec 19, 2024</b>	<b>Non-Critical Item(s)</b>	901 - Other Non-Critical Item	All food items required to be labelled, no exceptions
Food - Follow-Up Inspection <b>Oct 03, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Improvement on flooring under fryers, keep flooring clean as part of regular cleaning
		803 - Chemical Test Kits and/or Papers provided	Test strips on site for chlorine sanitizer. Quaternary ammonium on site, must have test strips to correspond with each sanitizer
		805 - Completed Certified Food Safety Training?	Food safety in the process of being completed, must be completed and sent into DGSNL. Each employee must be trained as they typically work alone.
Food - Follow-Up Inspection <b>Oct 01, 2024</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> All raw items to be stored below ready to eat items. (ie/ eggs, raw meat thawing, etc) must not be stored next to or above already cooked items or ready to eat items
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Underneath fryers /oven to be cleaned



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Food - Follow-Up Inspection <b>Oct 01, 2024</b>	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	New test strips required where expiration date is clearly visible
		901 - Other Non-Critical Item	Food labelled but items in fridge past 3 days max holding times. Must be discarded.
		901 - Other Non-Critical Items	Employee not on site at time of inspection. Food safety certificates could not be verified, must be forwarded by Oct 3, 2024
Food - Annual Inspection <b>Sep 18, 2024</b>	<b>Critical Item(s)</b>	106 - Proper Monitoring of Temperatures	<b>Corrected During Inspection</b> Fridge in kitchen not being monitored for appropriate temperatures. Must be monitored daily.
		202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Handwashing station requires paper towels, paper towels have to be kept inside a holder at all times
		302 - Food in Good Condition, Safe and Unadulterated	<b>Corrected During Inspection</b> No food to be stored on the floor. Food in cooler (walk-in) moldy, out of date, discarded during inspection.



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Food - Annual Inspection <b>Sep 18, 2024</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> All meat products must be stored below any ready to eat food products. All opened food items must be stored in proper food containers.
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Ovens in kitchen not operating, must be repaired.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	-Flooring in poor condition, must be continuous and easy to clean. Ceiling tiles must be replaced where stained or missing. - Entire facility has significant clutter and areas of excessive build up of grime and grease. Significant cleaning required (BY: Oct 1, 2024) - Any unused Equipment or items must be removed from facility or stored away from food preparation or food storage areas (BY: Oct 1, 2024)
		703 - Food handlers properly attired	Hair nets required when preparing food.
		801 - Proper location of thermometers and thermometers working accurately	Thermometer required in kitchen fridge
		803 - Chemical Test Kits and/or Papers provided	Test strips required for sanitizer



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Food - Annual Inspection <b>Sep 18, 2024</b>	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Temperature logs required daily for cold holding
		901 - Other Non-Critical Item	Staff member on site does not have food safety training. Must be at least one staff member trained on site while operating
		901 - Other Non-Critical Items	Any prepared food items must be labelled with dates
Food - Routine Inspection <b>Mar 27, 2024</b>	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	Chemical test strips required for sanitizer
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs required daily for all coolers