



**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             |  | Observations and Corrective Actions   |
|--|-----------------------------|--|---|
|  | Type                        | Code - Description   |   |
| Food - Routine Inspection<br><b>Mar 26, 2025</b> | <b>Critical Item(s)</b>     | 302 - Food in Good Condition, Safe and Unadulterated                           | <b>Corrected During Inspection</b><br>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<br><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   |
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|  | Type                        | Code - Description   |   |
| Food - Routine Inspection<br><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<br><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<br><b>Oct 01, 2024</b> | <b>Critical Item(s)</b>     | 401 - Food Separated and Protected   | <b>Corrected During Inspection</b><br>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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| Inspection<br>Type and Date                        | Compliance Item                 |   | Observations and Corrective Actions  |
|--|---------------------------------|---|--|
|  | Type                            | Code - Description  |  |
| Food - Follow-Up Inspection<br><b>Oct 01, 2024</b> | <b>Non-Critical<br/>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<br><b>Sep 18, 2024</b>    | <b>Critical<br/>Item(s)</b>     | 106 - Proper Monitoring of Temperatures                       | <b>Corrected During Inspection</b><br>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><br>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><br>No food to be stored on the floor. Food in cooler (walk-in) moldy, out of date, discarded during inspection. |

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|   | Type                        | Code - Description   |   |
| Food - Annual Inspection<br><b>Sep 18, 2024</b> | <b>Critical Item(s)</b>     | 401 - Food Separated and Protected   | <b>Corrected During Inspection</b><br>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.<br>- Entire facility has significant clutter and areas of excessive build up of grime and grease. Significant cleaning required (BY: Oct 1, 2024)<br>- 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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|  | Type                        | Code - Description   |  |
| Food - Annual Inspection<br><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<br><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  |