



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - January 09, 2026**

**Frank's Value Grocer**  
**69 Main Street, Whitbourne, 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>Dec 11, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Aug 10, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Mar 02, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Jan 22, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jul 11, 2024</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Paper towels in dispenser required
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	All surfaces (raw wood) to be smooth, non absorbent and easy to clean (painting required)



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Jul 11, 2024</b>	<b>Non-Critical Item(s)</b>	801 - Proper location of thermometers and thermometers working accurately	Thermometers required for all coolers with potentially hazardous foods
Food - Annual Inspection <b>Mar 25, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Jan 31, 2024</b>		Compliant at the time of this inspection	