



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 04, 2026

Gingergrass Restaurant
345 Duckworth Street, St. John's, 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 - Annual Inspection Jan 08, 2026		Compliant at the time of this inspection	
Food - Follow-Up Inspection Jun 13, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Jun 05, 2025	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Corrected During Inspection Containers of chicken were thawing at room temperature longer than 4-hours. Chicken was discarded. Food must thawed in a cooler; not a room temperature. Controlled during the inspection.
	Non-Critical Item(s)	802 - Working dishwasher temperature and pressure gauge	Sanitizer was not working appropriately during the rinse cycle. Please hand sanitize dish-ware until it's working appropriately..
Food - Annual Inspection Dec 04, 2024		Compliant at the time of this inspection	
Food - Routine Inspection May 22, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	Staff must provide documentation of food safety training.