



**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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Jan 08, 2026</b>		Compliant at the time of this inspection	
Food - Follow-Up Inspection <b>Jun 13, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jun 05, 2025</b>	<b>Critical Item(s)</b>	108 - Proper Thawing Procedures for Frozen Food	<b>Corrected During Inspection</b> 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.
	<b>Non-Critical Item(s)</b>	802 - Working dishwasher temperature and pressure gauge	Sanitizer was not working appropriately during the rinse cycle. Please hand sanitize dish-ware until it' is working appropriately..
Food - Annual Inspection <b>Dec 04, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>May 22, 2024</b>	<b>Non-Critical Item(s)</b>	901 - Other Non-Critical Item	Staff must provide documentation of food safety training.