



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 04, 2025

RannaGhar
7-9 Queen's Street, St. John's, NL
Yearly Operation

For additional information on the Inspection process, please see:
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 Sep 03, 2025	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection All food must be labeled in coolers with "prepared on date". Nothing was labeled during inspection.
	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	More food grade containers needed to store product. Do not use cardboard boxes for onions, potatoes, rice, etc.
Food - Routine Inspection Feb 26, 2025	Critical Item(s)	303 - Food Properly Labeled	No food in coolers labeled. All food must be labeled with a "prepared on" date.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Deep clean and sanitize facility. Under fryers, walls, floors, coolers,etc.
Food - Follow-Up Inspection Nov 28, 2024	804 - Temperature logs maintained for refrigerated storage units		Maintain a temperature log for a coolers containing hazardous food.
	Compliant at the time of this inspection		

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	Type	Code - Description	
Food - Annual Inspection Nov 27, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Cooler broken at the time of inspection. All hazardous food removed.
		201 - Hands Cleaned and Properly Washed	Corrected During Inspection Handwash sink in kitchen broken at the time of inspection. Handwash sink behind counter inaccessible. Hand wash sinks in Washrooms were not supplied with soap or paper towels.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Issues with all handwash sinks on premises. Facility closed until repaired.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Facility in an unsanitary condition at the time of inspection. No sanitizer available for food contact surfaces. Discussed appropriate use.
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Dishwasher is no longer working. Must be repaired for proper cleaning and sanitizing of dishes.
		604 - Toilet facilities: properly constructed, supplied and cleaned	Toilet facilities were not supplied with paper towels for handwashing.



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Food - Annual Inspection Nov 27, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Deep clean entire facility. Pull equipment from walls to get hard to reach surfaces. Fryer hood/ventilation system in need of cleaning from a professional company.
		804 - Temperature logs maintained for refrigerated storage units	Maintain temperature logs to ensure coolers containing hazardous food remain appropriate temps.
Food - Routine Inspection Mar 14, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Store wiping cloths in sanitizing solution (i.e. 100 ppm bleach solution).
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Repair leaking faucets in kitchen.