



**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](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 <b>Sep 03, 2025</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	<b>Corrected During Inspection</b> All food must be labeled in coolers with "prepared on date". Nothing was labeled during inspection.
	<b>Non-Critical Item(s)</b>	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 <b>Feb 26, 2025</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	No food in coolers labeled. All food must be labeled with a "prepared on" date.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Deep clean and sanitize facility. Under fryers, walls, floors, coolers, etc.
		804 - Temperature logs maintained for refrigerated storage units	Maintain a temperature log for a coolers containing hazardous food.
Food - Follow-Up Inspection <b>Nov 28, 2024</b>		Compliant at the time of this inspection	

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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Nov 27, 2024</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures ≤ 4 degrees celsius	<b>Corrected During Inspection</b> Cooler broken at the time of inspection. All hazardous food removed.
		201 - Hands Cleaned and Properly Washed	<b>Corrected During Inspection</b> 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	<b>Corrected During Inspection</b> Issues with all handwash sinks on premises. Facility closed until repaired.
		402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> Facility in an unsanitary condition at the time of inspection. No sanitizer available for food contact surfaces. Discussed appropriate use.
	<b>Non-Critical Item(s)</b>	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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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Nov 27, 2024</b>	<b>Non-Critical Item(s)</b>	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 <b>Mar 14, 2024</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	Store wiping cloths in sanitizing solution (i.e. 100 ppm bleach solution).
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Repair leaking faucets in kitchen.