



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 07, 2025

Badger Diner Bar & Grill
150 TCH , Grand Falls-Windsor, 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Mar 04, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Walk in cooler evidence of mold/mildew. Cleaned and using dehumidifier
Food - Routine Inspection Sep 23, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Handwashing sink must be accessible. Currently blocked by freezer. Please relocate freezer to a more suitable location
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Extra cleaning required. Move all boxes etc at least once per week to aid in sweeping and mopping. And walls etc to be wiped down more often from spills and splashes.
Food - Annual Inspection Feb 28, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Nov 16, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Jul 07, 2023		Compliant at the time of this inspection	



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Food - Routine Inspection Mar 28, 2023	Critical Item(s)	101 - Cold holding temperatures ≤ 4 degrees celsius	open salad dressing (bulk) not refrigerated after opening as per instruction, discarded during inspection food left on counter overnight (fries, steamed vegetables, mashed potatoes, fish batter with egg) discarded during inspection
		401 - Food Separated and Protected	outdated milk (>18days, >8 days) discarded during inspection
		402 - Food Contact Surfaces Cleaned and Sanitized	food contact surfaces not cleaned and sanitized from the previous night. Owner began cleaning and sanitizing during inspection
	Non-Critical Item(s)	701 - Garbage and refuse properly disposed and facilities maintained	garbage must be removed from facility daily
		702 - Non-food contact surfaces properly constructed, in good repair and clean	all surfaces require extra cleaning (floors, shelving etc) began cleaning during inspection
		901 - Other Non-Critical Item	one staff with food safety training must be on-site at all times as per legislation