



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 08, 2025

EAT-EAST ATLANTIC TANDOOR
2 Pinsent Drive, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Nov 07, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Mar 26, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Stained ceiling tiles to be replaced
		901 - Other Non-Critical Item	All items in coolers must have dates prepared
Food - Follow-Up Inspection Oct 01, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Bar fridge seal to be replaced
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Any unused items to be removed from facility
Food - Annual Inspection Sep 18, 2024	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection All food items to be kept up off floor



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 08, 2025

EAT-EAST ATLANTIC TANDOOR
2 PinSENT Drive, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Sep 18, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Prep cooler in kitchen requires repair for leak. Seal on front bar fridge requires replacement.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	<ul style="list-style-type: none">- Flooring in kitchen, food prep, and storage areas must be continuous and easy to clean. Ceiling tiles to be replaced if damaged or stained.- All unused equipment or items must be removed from facility or stored away from food preparation/storage areas.
Food - Routine Inspection Mar 27, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	All items in coolers must be dated with prepared on dates.