



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 25, 2025

Grand Rodeo Lounge & Cafe
7 Church Road, 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 Mar 20, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Extra cleaning upstairs in banquet kitchen and around grill in lower level kitchen
Food - Follow-Up Inspection Sep 25, 2024	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Corrected During Inspection all foods to be thawed in fridge, under cold running water or part of the cooking process. Not on counter
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	temperature logs to be maintained for ALL coolers that hold potentially hazardous foods.
Food - Routine Inspection May 15, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	all food contact surfaces must be cleaned/sanitized after each use
		804 - Temperature logs maintained for refrigerated storage units	temperature logs must be maintained for each cooler (2x Daily)
Food - Compliance Inspection Oct 11, 2023		Compliant at the time of this inspection	