



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - June 20, 2025

Main Street Diner
46 Main Street, Grand Bank, 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 Jun 18, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	A) General cleaning required in the dining area of the restaurant. B) Cleaning required behind the garbage on the wall.
		801 - Proper location of thermometers and thermometers working accurately	Replace the missing thermometers in the line coolers. Monitor temperatures accordingly.
Food - Routine Inspection Feb 01, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Sep 16, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Mar 27, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Sep 23, 2023		Compliant at the time of this inspection	