



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 15, 2025

Dipped
82A 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 - Routine Inspection Aug 13, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Nov 17, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Apr 23, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Hand washing sink should be always supplied with soap and single use paper towels to ensure adequate handwashing to prevent cross contamination.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Sanitizing solution to sanitize dishes were not available at the time of inspection. Should be always made available to ensure proper manual dishwashing.
Food - Compliance Inspection Oct 28, 2023		Compliant at the time of this inspection	