



**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](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Aug 13, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Nov 17, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Apr 23, 2024</b>	<b>Critical Item(s)</b>	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.
	<b>Non-Critical Item(s)</b>	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 <b>Oct 28, 2023</b>		Compliant at the time of this inspection	