



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - January 31, 2026**

**Grenfell Restaurant ( Wabush Hotel)**  
**9 Grenfell Drive, Wabush, NL**  
*Yearly Operation*

*For additional information on the Inspection process, please see:*  
<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item		
	Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Jan 28, 2026</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Handwashing sink is for handwashing only.
		302 - Food in Good Condition, Safe and Unadulterated	<b>Corrected During Inspection</b> Bottles of sauces must be refrigerated once opened as per bottle.
Food - Routine Inspection <b>Sep 08, 2025</b>	<b>Non-Critical Item(s)</b>	606 - Adequate mechanical ventilation	Ventilation hood doesn't seem to be working properly. Please have inspected and have maintenance done if required.
Food - Annual Inspection <b>Mar 20, 2025</b>	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Temp logs to be taken
Food - Routine Inspection <b>Sep 24, 2024</b>	<b>Non-Critical Item(s)</b>	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Snack shake cooler and coolers in the kitchen borderline - please have them checked
		506 - Equipment in good repair, cleaned and sanitized	Please ensure that your staff is aware that food contact surfaces, equipment, utensils need to be sanitized after being washed



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Food - Routine Inspection <b>Sep 24, 2024</b>	<b>Non-Critical Item(s)</b>	803 - Chemical Test Kits and/or Papers provided	Please ensure that chemical test kits and/or papers are provided in the kitchen
		805 - Completed Certified Food Safety Training?	Please ensure at least one person per-shift is trained in food safety course.