



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 Jan 28, 2026 | Critical Item(s) | 202 - Adequate Handwashing Facilities Supplied and Accessible | Corrected During Inspection Handwashing sink is for handwashing only. |
| | | 302 - Food in Good Condition, Safe and Unadulterated | Corrected During Inspection Bottles of sauces must be refrigerated once opened as per bottle. |
| Food - Routine Inspection Sep 08, 2025 | Non-Critical Item(s) | 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 Mar 20, 2025 | Non-Critical Item(s) | 804 - Temperature logs maintained for refrigerated storage units | Temp logs to be taken |
| Food - Routine Inspection Sep 24, 2024 | Non-Critical Item(s) | 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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| | Type | Code - Description | |
| Food - Routine Inspection Sep 24, 2024 | Non-Critical Item(s) | 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. |