



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 17, 2025

Step Forward Restaurants Inc.(Greco)
208 Humber Avenue, Labrador City, NL

Yearly Operation

For additional information on the Inspection process, please see:

http://www.servicelnl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Sep 09, 2025	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	supplies put there before leaving
Food - Annual Inspection Mar 21, 2025	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Washroom issue to be fixed, restaurant must have public washroom
		805 - Completed Certified Food Safety Training?	At least one person must be trained in food safety per shift. At time of inspection employee was not trained
Food - Routine Inspection Sep 25, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Feb 01, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Coolers not holding food safe temperatures: Donair Cooler not working and the pizza cooler was unplugged - Food moved to walk-in-cooler.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Owner requested to have all cooler checked by an technician and have them re-calibrated to hold food safe temperatures.