



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 21, 2024**

**Grand Bank Retirement Centre
Route 210, Main Highway, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Nov 17, 2024		Compliant at the time of this inspection	
Food - Annual Inspection May 30, 2024	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Kitchen counters are in rough condition, should be repaired to achieve adequate cleaning and sanitation. Cutting boards should be replaced.
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips should be made available to ensure proper concentration of bleach solution.
		901 - Other Non-Critical Item	General sanitation- Kitchen needs general cleaning to prevent bacterial growth and cross contamination.
Food - Follow-Up Inspection Mar 14, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Mar 04, 2024	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Paper towels were not available in staff washroom during the time of inspection. Single use paper towels should be always made available in the washroom to ensure proper hand washing.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Mar 04, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Kitchen cupboards used to store utensils and food items appeared be unclean at the time of inspection. All the kitchen cupboards should be cleaned and sanitized to prevent cross contamination.
		901 - Other Non-Critical Item	Kitchen door which was open during the time of inspection was not having proper screens in place. Proper screen should be installed to prevent entry of insects or rodents into the kitchen.
Food - Annual Inspection May 23, 2023	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Overflow fridge in outside area with just produce. Not high risk food so just relocate some items.
		106 - Proper Monitoring of Temperatures	Thermometer not reading correctly and not in clear view. New ones have been ordered.
		401 - Food Separated and Protected	Turkey thawing on middle shelf. Should be on lower most shelf of fridge below any ready to eat foods. Relocated and spoke to staff.
	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Proper paper towel dispensers ordered for all washrooms and handwash stations. Staff should not be using open rolls and cross contaminating towels.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection May 23, 2023	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	keep log sheets and monitor at least twice daily. Contacted by manager and they have implemented right away.