



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 03, 2024**

**Corner Brook Regional High
12 University Drive, Corner Brook, 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 Feb 01, 2024		Compliant at the time of this inspection	
Food - Annual Inspection May 29, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Jan 18, 2023		Compliant at the time of this inspection	
Food - Annual Inspection Mar 21, 2022	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Hot holding at 60 degrees C or above and warms to be repaired in order to maintain the temp
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of inside of small white creamer cooler
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs