



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 27, 2024

Brewed Awakening
35 West Street, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Mar 25, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Sep 25, 2023	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Cooler adjusted during inspection
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Place thermometers in each cooler.CDI
		804 - Temperature logs maintained for refrigerated storage units	Maintain temp logs on a regular basis.CDI
Food - Annual Inspection Mar 27, 2023	Critical Item(s)	201 - Hands Cleaned and Properly Washed	Ensure hands are clean and properly washed
Food - Annual Inspection Mar 28, 2022		Compliant at the time of this inspection	