



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 02, 2024

Brockway's Restaurant & Bar
64 Maple Valley Road, 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 11, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required. Cleaning commenced during inspection
Food - Routine Inspection Sep 20, 2023	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Fry maker cleaned and sanitized during inspection
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Fix leaking cooler
		801 - Proper location of thermometers and thermometers working accurately	Temps monitored using digital probe thermometer. Record temp daily. Place thermometer in each cooler holding potentially hazardous foods.
Food - Annual Inspection Mar 23, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Oct 17, 2022		Compliant at the time of this inspection	



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - April 02, 2024**

**Brockway's Restaurant & Bar
64 Maple Valley Road, 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 - Follow-Up Inspection May 17, 2022	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Cleaning rags should be kept in sanitizing solution
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs to be maintained
		901 - Other Non-Critical Item	Food safety training required