



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - May 17, 2022

Shez West
13 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 Type	Code - Description	Observations and Corrective Actions
Food - Follow-Up Inspection Apr 28, 2022		Compliant at the time of this inspection	
Food - Annual Inspection Apr 20, 2022		Compliant at the time of this inspection	
Food - Annual Inspection Nov 17, 2020	Critical Item(s)	101 - Cold holding temperatures ≤ 4 degrees celsius	Corrected During Inspection Potentially hazardous foods must be stored at 4C or colder.
		202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Hand washing facilities must be adequately supplied
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	cooling unit in lower area in disrepair. Repair/replace & Clean as required Cleaning required throughout Garbage to be removed daily.