



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - May 14, 2022

Subway
13 Union 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 - Routine Inspection May 11, 2022	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of kitchen surfaces cooking equipment, front prep area and inside coolers
Food - Annual Inspection Nov 18, 2021		Compliant at the time of this inspection	
Food - Routine Inspection Sep 28, 2020	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Temperature of under counter cooler to be at 4 degrees C or below.
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometers for coolers
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs
		901 - Other Non-Critical Item	Repair/replace faucet handle to hand washing sink