

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - March 30, 2019

Brewed Awakening 20 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	Compliance Item			
Type and Date	Туре	Code - Description	Observations and Corrective Actions	
Food - Routine Inspection Mar 20, 2019		Compliant at the time of this inspection		
Food - Annual Inspection Sep 27, 2018	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handsoap at handwashing sink	
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs for coolers containg hazardous foods	
Food - Routine Inspection Mar 15, 2018	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of undersink (cupboard) signs of droppings. both coolers	
		804 - Temperature logs maintained for refrigerated storage units	temperature Igos to be recorded and kept on site for review	
Food - Annual Inspection Sep 19, 2017	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handsoap to be provioded at handsink at all times	



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on-Critical em(s)	702 - Non-food contact surfaces properly constructed, in good	Cleaning of inside of all cupboards
	repair and clean	
	804 - Temperature logs maintained for refrigerated storage units	Temperature logs
		maintained for refrigerated