

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

Cozy Corner 121 Country 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 Compliance Type and Date Type (ce Item Code - Description	Observations and Corrective Actions
Food - Annual Inspection Mar 11, 2019	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs for coolers containing hazardous foods.
Food - Compliance Inspection Jan 23, 2018	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handsink to have soap and papertowels
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection All surfaces to be sanitized
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of front counter area and replace stained ceiling tiles
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs for all coolers