



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - February 27, 2026**

**Tai An Restaurant  
13 Union Street, Corner Brook, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:  
<https://www.gov.nl.ca/gs/inspections/>*

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Feb 19, 2026</b>	<b>Critical Item(s)</b>	302 - Food in Good Condition, Safe and Unadulterated	
Food - Routine Inspection <b>Sep 10, 2025</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	Keep handwash sink free of dishes
Food - Annual Inspection <b>Jan 28, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Aug 28, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of shelves and floors in dry storage room and walkin cooler and behind cooking equipment.