



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

**Union Street Bar & Billiards  
24 A 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>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Aug 04, 2025</b>	<b>Non-Critical Item(s)</b>	805 - Completed Certified Food Safety Training?	One person on the premise must have food safety at all times
Food - Annual Inspection <b>Jan 23, 2025</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of ceiling vent in ladies washroom and repair leaking toilet
Food - Routine Inspection <b>Aug 15, 2024</b>		Compliant at the time of this inspection	