



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 26, 2025

Brewed Awakening
35 West 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 - Annual Inspection Mar 20, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Nov 19, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Keep handwashing sink clear at all times
Food - Annual Inspection Mar 25, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Sep 25, 2023	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Cooler adjusted during inspection
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Place thermometers in each cooler.CDI
		804 - Temperature logs maintained for refrigerated storage units	Maintain temp logs on a regular basis.CDI



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Mar 27, 2023	Critical Item(s)	201 - Hands Cleaned and Properly Washed	Ensure hands are clean and properly washed
