



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 12, 2025

Tai An Restaurant
13 Union 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Sep 10, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Keep handwash sink free of dishes
Food - Annual Inspection Jan 28, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Aug 28, 2024	Non-Critical Item(s)	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.
Food - Annual Inspection Jan 25, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of surfaces of all cooking equipment in kitchen, walls, floors and inside of walk in cooler
Food - Routine Inspection Oct 25, 2023		Compliant at the time of this inspection	