



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 11, 2025

Ji Wen Garden Restaurant
82 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Oct 08, 2025	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Cleaning rags must be kept in sanitizing solution when not in use. Controlled During Inspection
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	cleaning required
Food - Annual Inspection Mar 04, 2025	Critical Item(s)	104 - Proper Cooling Time and Temperatures	Food broken into smaller portions during inspection
	Non-Critical Item(s)	701 - Garbage and refuse properly disposed and facilities maintained	Discard unused boxes downstairs and declutter.
Food - Routine Inspection Oct 23, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Declutter downstairs area
Food - Annual Inspection Mar 26, 2024		Compliant at the time of this inspection	