



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 07, 2025

Union Street Bar & Billiards
24 A 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 Aug 04, 2025	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?	One person on the premise must have food safety at all times
Food - Annual Inspection Jan 23, 2025	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	
	Non-Critical Item(s)	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 Aug 15, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Jan 04, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Aug 11, 2023		Compliant at the time of this inspection	