



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - February 13, 2026**

**Dragon Restaurant**  
**8 Caribou Road, 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 - Routine Inspection <b>Feb 10, 2026</b>	<b>Critical Item(s)</b>	302 - Food in Good Condition, Safe and Unadulterated	
Food - Follow-Up Inspection <b>Aug 06, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Aug 04, 2025</b>  <i>Establishment Temporarily Shut Down as a Result of this Inspection</i>	<b>Critical Item(s)</b>	104 - Proper Cooling Time and Temperatures	Spare ribs cooked and left at room temperature for 6 hours. Ribs reading 20C at time of inspection. Ribs must be cooled from >60C to 20C
		108 - Proper Thawing Procedures for Frozen Food	Frozen shrimp thawing in a bucket on the floor at time of inspection. Food must be thawed under continuous running cold water,
		202 - Adequate Handwashing Facilities Supplied and Accessible	Handwash station must be stocked with soap and paper towel in dispenser at all times. Paper towel placed in dispenser,
		303 - Food Properly Labeled	All food in walk in cooler must be labeled with contents and date it was prepared. All food labeled at time of inspection.



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Food - Annual Inspection <b>Aug 04, 2025</b>  <i>Establishment Temporarily Shut Down as a Result of this Inspection</i>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	Raw foods must be stored below ready to eat foods at all times in walk in cooler. Raw chicken, beef and pork moved to
		402 - Food Contact Surfaces Cleaned and Sanitized	Sanitizer required in facility at all times. Chlorine at 100 ppm (1/2 tsp per Litre) must be in the labelled spray bottle.
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning and organizing required around and under all equipment, counters, floors, stairs.
		705 - Living and sleeping quarters separated from food service area	Personal laundry is not permitted to be stored in kitchen. All personal items must be stored offsite.
		803 - Chemical Test Kits and/or Papers provided	New chemical test strips required for chlorine sanitizer.

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Food - Annual Inspection <b>Aug 04, 2025</b>	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained for all fridge and freezer units
Food - Routine Inspection <b>Jun 05, 2025</b>	<b>Critical Item(s)</b>	302 - Food in Good Condition, Safe and Unadulterated	All food temp checked and put in cooler during inspection.
Food - Routine Inspection <b>Jan 22, 2025</b>	<b>Non-Critical Item(s)</b>	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Cleaning rags must be kept in sanitizing solution when not being used
Food - Routine Inspection <b>Oct 02, 2024</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<p><b>Corrected During Inspection</b>  Hand wash sink to be kept clear and used for handwashing purposes only</p>
		401 - Food Separated and Protected	<p><b>Corrected During Inspection</b>  Raw meat must be keep separate or below ready to foods and covered</p>
	<b>Non-Critical Item(s)</b>	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	General cleaning of non food contact area required throughout

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	<b>Type</b>	<b>Code - Description</b>	
Food - Annual Inspection <b>Jun 06, 2024</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	Raw potentially hazardous foods must be kept separate and below ready to eat foods.
		604 - Toilet facilities: properly constructed, supplied and cleaned	Toilet facilities must be properly supplied