



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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Feb 10, 2026	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	
Food - Follow-Up Inspection Aug 06, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Aug 04, 2025	Critical Item(s)	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
Establishment Temporarily Shut Down as a Result of this Inspection		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,
Establishment Temporarily Shut Down as a Result of this Inspection		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,
Establishment Temporarily Shut Down as a Result of this Inspection		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.
Establishment Temporarily Shut Down as a Result of this Inspection			



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Food - Annual Inspection Aug 04, 2025 <i>Establishment Temporarily Shut Down as a Result of this Inspection</i> <i>Establishment Temporarily Shut Down as a Result of this Inspection</i> <i>Establishment Temporarily Shut Down as a Result of this Inspection</i> <i>Establishment Temporarily Shut Down as a Result of this Inspection</i> <i>Establishment Temporarily Shut Down as a Result of this Inspection</i>	Critical Item(s)	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.
	Non-Critical Item(s)	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 Aug 04, 2025	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained for all fridge and freezer units
Food - Routine Inspection Jun 05, 2025	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	All food temp checked and put in cooler during inspection.
Food - Routine Inspection Jan 22, 2025	Non-Critical Item(s)	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 Oct 02, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Hand wash sink to be kept clear and used for handwashing purposes only
		401 - Food Separated and Protected	Corrected During Inspection Raw meat must be keep separate or below ready to foods and covered
	Non-Critical Item(s)	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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	Type	Code - Description	
Food - Annual Inspection Jun 06, 2024	Critical Item(s)	401 - Food Separated and Protected	Raw potentially hazardous foods must be kept separate and below ready to eat foods.
	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Toilet facilities must be properly supplied