



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 04, 2025

The Glynmill Inn Inc.
1B Cobb Lane, 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 20, 2025	Critical Item(s)	401 - Food Separated and Protected	Raw potentially hazardous foods must be kept separate or below ready to eat foods. Corrected During Inspection
Food - Annual Inspection Mar 12, 2025	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Temperature of wine cellar dishwasher to be fixed
Food - Routine Inspection Sep 24, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Mar 25, 2024		Compliant at the time of this inspection	