



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - November 14, 2025**

**Brockway's Restaurant & Bar**  
**64 Maple Valley Road, Corner Brook, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*  
[http://www.servicenl.gov.nl.ca/inspections/inspection\\_information.pdf](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Follow-Up Inspection <b>Nov 04, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Oct 22, 2025</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Cleaning required throughout
		701 - Garbage and refuse properly disposed and facilities maintained	Garbage removed promptly
		805 - Completed Certified Food Safety Training?	Food safety training required
Food - Annual Inspection <b>Mar 04, 2025</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Clean fans of coolers, organize storage area. Clean microwave and dishes.
		805 - Completed Certified Food Safety Training?	Food safety course required.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Sep 24, 2024</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Clean and sanitize fry cutter, refrigerator fan.
		805 - Completed Certified Food Safety Training?	One staff member per shift requires food safety training
Food - Annual Inspection <b>Mar 11, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required. Cleaning commenced during inspection