



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 10, 2026

Park West
18 park Street, 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 Jan 08, 2026		Compliant at the time of this inspection	
Food - Annual Inspection Oct 22, 2025	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Cleaning rags must be left in sanitizing solution or when soiled directly in laundry
Food - Routine Inspection Jan 28, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair walls and ceiling to facilitate easier cleaning
Food - Follow-Up Inspection Jul 31, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Jul 30, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection All food relocated to a cooler holding 4 degrees celcius or less.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Clean dishes



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jul 30, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Clean entire kitchen
		801 - Proper location of thermometers and thermometers working accurately	Place thermometers in all coolers and log temps.
Food - Routine Inspection Jan 31, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Sanitizing solution mixed during inspection. Please have sanitizing agent readily available at all times.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	paint exposed wood, fixed damaged walls and floor for easy cleaning.