



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - December 19, 2025**

**Snow & Rum**  
**34 Broadway, 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>Dec 10, 2025</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	Food items must be labelled with the name of the food contents and the date prepared on the label
Food - Annual Inspection <b>Jun 04, 2025</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Cutting boards require replanning or replacement
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained
Food - Complaint/Demand Insp. <b>Jan 28, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Dec 10, 2024</b>	<b>Critical Item(s)</b>	201 - Hands Cleaned and Properly Washed	Hand soap and paper towel required at hand wash sink.
Food - Compliance Inspection <b>Jun 13, 2024</b>		Compliant at the time of this inspection	