



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 27, 2024

Aroma's Cafe
1 Mount Bernard Avenue, 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 - Follow-Up Inspection Feb 23, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Feb 21, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Coolers with hazardous foods to be at 4 degrees C or below at all times
		102 - Hot Holding Temperatures >= 60 degrees celsius	Hot holdings to be at 60 degrees C or above
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	clean ceiling vents in washrooms, repair cold water facet in mens washroom
		801 - Proper location of thermometers and thermometers working accurately	Working thermometers for all coolers containing hazardous food and probe for hot holdings
		802 - Working dishwasher temperature and pressure gauge	Temperature gauges for dishwasher



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Feb 21, 2024	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs for all coolers and hot holdings containing hazardous food
Food - Routine Inspection Oct 16, 2023		Compliant at the time of this inspection	
Food - Annual Inspection Mar 14, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of all kitchen surfaces
		804 - Temperature logs maintained for refrigerated storage units	Temp logs
Food - Routine Inspection Dec 21, 2022	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of inside of all coolers Replace stained ceiling tiles and floor tiles
		804 - Temperature logs maintained for refrigerated storage units	Temp logs for kitchen



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Food - Annual Inspection Mar 30, 2022	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Food must be thawed under cold running waster or int he fridge, not at room temperature.
		202 - Adequate Handwashing Facilities Supplied and Accessible	handwashing sink not working please have this repaired.