



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - May 11, 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](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 <b>May 07, 2024</b>	<b>Critical Item(s)</b>	108 - Proper Thawing Procedures for Frozen Food	Food items are to thaw in the fridge or under cold running water, not at room temperature
		202 - Adequate Handwashing Facilities Supplied and Accessible	paper towels are required at all handwashing sinks
Food - Follow-Up Inspection <b>Feb 23, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Feb 21, 2024</b>	<b>Critical Item(s)</b>	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
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	clean ceiling vents in washrooms, repair cold water facet in mens washroom



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Feb 21, 2024</b>	<b>Non-Critical Item(s)</b>	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
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs for all coolers and hot holdings containing hazardous food
Food - Routine Inspection <b>Oct 16, 2023</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Mar 14, 2023</b>	<b>Non-Critical Item(s)</b>	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



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Dec 21, 2022</b>	<b>Non-Critical Item(s)</b>	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