



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 27, 2026

Aroma's Cafe
1 Mount Bernard Avenue, 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 - Annual Inspection Feb 10, 2026	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection hand soap & paper towel must be present
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	replacing thermometer
Food - Routine Inspection Sep 10, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Feb 04, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Nov 29, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of walls floors and equipment surfaces in the kitchen
Food - Routine Inspection Aug 28, 2024		Compliant at the time of this inspection	



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection May 07, 2024	Critical Item(s)	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