



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 13, 2026

Southwest Arm Academy
Little Hearts Ease, 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 - Annual Inspection Feb 04, 2026	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometer should be made available in the dining room cooler
Food - Annual Inspection Jan 14, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwashing sink in the kitchen should be always supplied with handwashing soap to ensure proper handwashing.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection All counters and tables in cafeteria should be sanitized after cleaning to prevent cross contamination and
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometer should be made available in kitchen refrigerator for proper monitoring of temperature.
Food - Annual Inspection Feb 21, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Hand wash sink in kitchen was not supplied with paper towels. Must be fully stocked with paper towel at all times.
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	No Thermometers in coolers at the time of inspection. Coolers in Kitchen and Cafeteria must have thermometers for proper monitoring of temps.