



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

**Cora's Breakfast and Lunch**  
**80 Kenmount Road, St. John's, 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 - Annual Inspection <b>Jul 18, 2025</b>	<b>Critical Item(s)</b>	108 - Proper Thawing Procedures for Frozen Food	<b>Corrected During Inspection</b> Food products must be thawed using approved methods, such as placing them in the refrigerator or under cold running water.
		202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> The handwashing/eyewash sink must remain accessible at all times, free from any obstructions.
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Cutting boards should be resurfaced or replaced when necessary to ensure sanitary conditions. Address the dripping liquid issue in the walk in freezer.
		603 - Proper disposal of sewage and waste water	Discard mop water promptly after each use to prevent odors, bacteria growth, and standing water.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Routine cleaning is required between shifts, especially under heavy equipment and in hard-to-reach areas where food may spill during operations.
Food - Routine Inspection <b>Dec 17, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Damaged ceiling panels with water drips were observed in the walk-in cooler and freezer. Repair/ replace the damaged panels to prevent contamination.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Nov 16, 2023</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	Foods requiring refrigeration stored above chill line and cover open for extended periods. Bacon overstocked in plastic pan that doesn't provide tight seal. Foods held at temps above 4 C were discarded during the inspection.
		401 - Food Separated and Protected	Packages of food stored directly on top of unwrapped foods. CDI - Food unsafely stored together in inserts were discarded during the inspection.
	<b>Non-Critical Item(s)</b>	503 - Proper Storage of Frozen Food Items	Resolve dripping liquid issue in walk in freezer. Provide protection for boxes of food stored beneath compressor unit.
		506 - Equipment in good repair, cleaned and sanitized	Provide tightly fitting inserts and ledges inside bacon cooler to maintain correct temperature. Service walk in cooler to ensure correct temperature is being provided in all areas of food storage. Store knives in appropriate holder or area and not in gaps between cooler units.
		704 - Adequate protection from vermin and insect pests	Store boxes, general items etc. off the floor- in rear area to allow pest control service to place devices in an accessible manner.
		901 - Other Non-Critical Item	Provide probe thermometers and conduct probe temps on various food items.