



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 06, 2025

Coffee In Da Cove
1 Main Road, Arnold's Cove, 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 - Annual Inspection Oct 28, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwashing soap should be made available in all handwashing stations.
	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Inadequate lighting in pizza oven and prep area. Replace with working lights.
Food - Routine Inspection Jun 12, 2025	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Milk cooler and pop cooler is not maintaining temperature <4°C. No milk or potentially hazardous food items should be stored in this cooler until it's fixed. PHFs moved out of cooler during inspection.
		106 - Proper Monitoring of Temperatures	Corrected During Inspection Temperature of the cooler is not being monitored daily.
		303 - Food Properly Labeled	Corrected During Inspection All sauces need to be labeled with portioned/prepared date. Need to be replaced every 5 -6 days. All expired sauces needs to be thrown out.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Refrigerator door should be cleaned and sanitized regularly to prevent cross-contamination.

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Food - Routine Inspection Jun 12, 2025	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature log is not being maintained every day.
Food - Follow-Up Inspection Mar 11, 2025	Non-Critical Item(s)	505 - Food equipment and utensils that contact food are corrosion resistant	Mouldy racks in the walk in cooler needs to be cleaned & sanitized. All unused sauce bottles (mouldy) needs to be thrown out
Food - Complaint/Demand Insp. Feb 20, 2025	Critical Item(s)	401 - Food Separated and Protected	<p>Corrected During Inspection The trays used to store pizza dough is mouldy and is not cleaned or sanitized. Pizza dough should only be wrapped with food grade plastic</p>
		402 - Food Contact Surfaces Cleaned and Sanitized	<p>Corrected During Inspection Mixed sanitizer was not available at the prep area during the time of inspection.</p>
	Non-Critical Item(s)	701 - Garbage and refuse properly disposed and facilities maintained	Garbage dumpsters should be emptied adequately. Garbage should not be stored in the shed.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Walk in cooler and walk in freezer needs cleaning and should be sanitized.

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Food - Complaint/Demand Insp. Feb 20, 2025	Non-Critical Item(s)	706 - Premises free of live birds and animals	Rodent drops were spotted at the premises during inspection. All the traps needs to be replaced with new one
		804 - Temperature logs maintained for refrigerated storage units	Temperature log is not being maintained regularly.
		805 - Completed Certified Food Safety Training?	More staff should obtains food safety certificate.
Food - Routine Inspection Jan 27, 2025	Critical Item(s)	104 - Proper Cooling Time and Temperatures	<p>Corrected During Inspection Soups should be cooled to room temperature within 2 hours and should be transferred to</p>
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair broken hand washing sink to avoid any injuries.
		805 - Completed Certified Food Safety Training?	At least one person in each shift should complete an approved food safety course.

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Food - Follow-Up Inspection Oct 25, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Oct 21, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	<p>Corrected During Inspection</p> <p>Sandwich and milk cooler was showing temperature above 4-degree Celsius during the time of inspection. All food items discarded during the time of inspection. All potentially hazardous food should be stored 4-degree Celsius or below to protect food from time temperature dangerous zone.</p>
		107 - Proper Reheating Procedures for Hot Holding	<p>Corrected During Inspection</p> <p>The soups were not reheated before transferring it into the warmers exposing the soup to time temperature dangerous zone. All soups were discarded.</p>
		202 - Adequate Handwashing Facilities Supplied and Accessible	Single use paper towels were not available at the hand washing sink. Single use paper towels should be always made available in the dispenser to prevent cross contamination and to ensure proper hand washing.
		301 - Food and Water Obtained from Approved Sources	<p>Corrected During Inspection</p> <p>Soups sold in the premises were not obtained from approved source. All soup items discarded during the time of inspection.</p>
	Non-Critical Item(s)	505 - Food equipment and utensils that contact food are corrosion resistant	The refrigerating units should be emptied and should be properly cleaned and sanitized to remove molds from the racks.



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Food - Annual Inspection Oct 21, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	The Pizza oven should be cleaned periodically to remove the buildup of food to ensure proper cleaning and sanitation.
		701 - Garbage and refuse properly disposed and facilities maintained	Garbage appeared to be not disposed or emptied periodically during the time of inspection. Excess garbage was being stored in a shed.
		901 - Other Non-Critical Item	The premises needs general cleaning and sanitation to ensure adequate protection from physical and biological contamination.
Food - Routine Inspection Feb 28, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Deli Cooler is broken. Must be replaced or repaired. Hazardous food must be stored in another cooler or kept in an ice bath during service.
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs have not been completed. This is necessary to determine when coolers are not maintaining proper temperature.
Food - Follow-Up Inspection Nov 28, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Couches to be replaced in the new year (see previous inspection report)

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Food - Follow-Up Inspection Nov 28, 2023	Non-Critical Item(s)	901 - Other Non-Critical Item	Requested all staff complete the Skills pass course "what to expect when you're inspected"
Food - Routine Inspection Nov 24, 2023	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	2 coolers containing hazardous food were not maintaining proper temps at the time of inspection. All hazardous food was thrown out. Coolers must not be used until repaired.
		402 - Food Contact Surfaces Cleaned and Sanitized	No proper sanitizer for food contact surfaces. The sanitizer on site was expired. Use a quat base sanitizer or bleach mixed to appropriate concentration. Have available in all food prep areas as well as customer tables.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Damaged Couches must be removed and replaced with furniture that has an easily cleanable surface.