



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

Arnold's Cove Inn
Arnold's Cove, 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 - Routine Inspection Feb 05, 2026	Non-Critical Item(s)	901 - General cleaning	Cleaning required in porch area. Racks, underneath racks and door to porch from kitchen and the floors in that area.
Food - Annual Inspection May 09, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Handwashing soap should be made available in the potato room to ensure proper handwashing.
	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometer should be maintained in all coolers for proper monitoring of temperature
Food - Follow-Up Inspection Oct 30, 2024	Non-Critical Item(s)	802 - Working dishwasher temperature and pressure gauge	Chemical based dishwasher measured inadequate chlorine levels during inspection. Staffs are advised to sanitize dishes manually to ensure proper cleaning and sanitation of dishes.
		805 - Completed Certified Food Safety Training?	At least one person in each shift should complete food safety training.
Food - Routine Inspection Oct 21, 2024	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Window and door screens should be replaced to ensure proper protection from insects and vermin.

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Food - Routine Inspection Oct 21, 2024	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometer should be made available in the small kitchen cooler for proper monitoring of temperature.
		802 - Working dishwasher temperature and pressure gauge	The sanitizer concentration for chemical-based dishwasher was not at adequate levels during the time of inspection. A concentration of 100 ppm should be maintained to ensure proper cleaning and sanitation of the dishes. The dishwasher should be repaired immediately.
		803 - Chemical Test Kits and/or Papers provided	Bleach test strips should be made available for proper monitoring of dishwasher bleach concentration.
Food - Annual Inspection Mar 19, 2024	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	No test strips at the time of inspection. Test strips are required for bleach mixture to ensure it is mixed to the appropriate concentration.