



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 19, 2026

Jennifer's Restaurant
48-50 Broadway , 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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Feb 10, 2026		Compliant at the time of this inspection	
Food - Routine Inspection Sep 18, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 28, 2025	Critical Item(s)	201 - Hands Cleaned and Properly Washed	Hand wash sink must be kept clear and supplied with hand soap & paper towel. CDI
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Ensure dishes and surfaces are being sanitized using the proper method and test strips required,
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required throughout kitchen cleaning schedule recommended
Food - Routine Inspection Dec 02, 2024		Compliant at the time of this inspection	



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Food - Annual Inspection Mar 19, 2024		Compliant at the time of this inspection	