



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

Aroma's Cafe
1 Mount Bernard Avenue, 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 - Routine Inspection Sep 10, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Feb 04, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Nov 29, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of walls floors and equipment surfaces in the kitchen
Food - Routine Inspection Aug 28, 2024		Compliant at the time of this inspection	
Food - Routine Inspection May 07, 2024	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Food items are to thaw in the fridge or under cold running water, not at room temperature
		202 - Adequate Handwashing Facilities Supplied and Accessible	paper towels are required at all handwashing sinks

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Food - Follow-Up Inspection Feb 23, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Feb 21, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Coolers with hazardous foods to be at 4 degrees C or below at all times
		102 - Hot Holding Temperatures >= 60 degrees celsius	Hot holdings to be at 60 degrees C or above
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	clean ceiling vents in washrooms, repair cold water facet in mens washroom
		801 - Proper location of thermometers and thermometers working accurately	Working thermometers for all coolers containing hazardous food and probe for hot holdings
		802 - Working dishwasher temperature and pressure gauge	Temperature gauges for dishwasher



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	Type	Code - Description	
Food - Annual Inspection Feb 21, 2024	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Temperature logs for all coolers and hot holdings containing hazardous food