



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 31, 2026

Strums Restaurant Corporation
2 Herald 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 Jan 29, 2026		Compliant at the time of this inspection	
Food - Routine Inspection Oct 30, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Jul 07, 2025	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Ensure proper thawing procedures are used CDI
		401 - Food Separated and Protected	Raw food like chicken fish etc must be stored separate or below ready to eat foods CDI
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Remove all cardboard/general cleaning required
		803 - Chemical Test Kits and/or Papers provided	Test strips are required for sanitizer



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Jul 07, 2025	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Need to maintain temperature logs for all refrigeration units
Food - Routine Inspection Nov 20, 2024		Compliant at the time of this inspection	
Food - Follow-Up Inspection May 24, 2024		Compliant at the time of this inspection	
Food - Compliance Inspection May 16, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Ensure woods cooler is holding 4 degrees celcius or less.
	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Ensure dishwasher is working properly and sanitizing adeqautely.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Refinish floor of walk in Cooler.