



**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 <b>Jan 29, 2026</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Oct 30, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Jul 07, 2025</b>	<b>Critical Item(s)</b>	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
	<b>Non-Critical Item(s)</b>	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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Jul 07, 2025</b>	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Need to maintain temperature logs for all refrigeration units
Food - Routine Inspection <b>Nov 20, 2024</b>		Compliant at the time of this inspection	
Food - Follow-Up Inspection <b>May 24, 2024</b>		Compliant at the time of this inspection	
Food - Compliance Inspection <b>May 16, 2024</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Ensure woods cooler is holding 4 degrees celcius or less.
	<b>Non-Critical Item(s)</b>	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Ensure dishwasher is working properly and sanitizing adequately.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Refinish floor of walk in Cooler.