



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 20, 2025

Jimmy Pratt Memorial Outreach Centre
120 George Street, St. John's, NL
Yearly Operation

For additional information on the Inspection process, please see:
[*https://www.gov.nl.ca/gs/inspections/*](https://www.gov.nl.ca/gs/inspections/)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Dec 19, 2025	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Main cooler too warm at the time of inspection. Food removed.
	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Maintain temperature log for coolers containing hazardous food
Food - Routine Inspection Mar 12, 2025	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Test papers required for bleach mixture to ensure it is mixed to proper concentration.
		804 - Temperature logs maintained for refrigerated storage units	Maintain temp logs for all coolers containing hazardous food.
Food - Annual Inspection Feb 12, 2024	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Complete daily temperature log of refrigerated storage units.