



**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/>*

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Dec 19, 2025</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Main cooler too warm at the time of inspection. Food removed.
	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Maintain temperature log for coolers containing hazardous food
Food - Routine Inspection <b>Mar 12, 2025</b>	<b>Non-Critical Item(s)</b>	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 <b>Feb 12, 2024</b>	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Complete daily temperature log of refrigerated storage units.