



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 21, 2025

Jungle Jim's Pub & Eatery
2 Holdsworth Street, St. John's, NL

Yearly Operation

For additional information on the Inspection process, please see:
http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Aug 18, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	All handwash sinks in kitchen and washrooms must be supplied with paper towel in dispensers. sinks must be accessible.
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Test strips required for quat sanitizer and dishwasher sanitizer.
		804 - Temperature logs maintained for refrigerated storage units	Maintain a temp log for all coolers containing hazardous food.
Food - Annual Inspection Feb 26, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Oct 08, 2024	Critical Item(s)	106 - Proper Monitoring of Temperatures	No monitoring of temperatures. Ensure Kitchen staff are checking temps (cooking, hot holding, cold holding, etc)
	Non-Critical Item(s)	606 - Adequate mechanical ventilation	Windows and back door to kitchen must be screened if staff wish to have them open.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Oct 08, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Kitchen floor in disrepair. Must be repaired/replaced for easy cleaning. floor in large Walk-in beer cooler must be resurfaced to an easily cleanable, non-porous material.
		803 - Chemical Test Kits and/or Papers provided	Test Strips are required to ensure sanitizer is mixed properly for food contact surfaces.
		804 - Temperature logs maintained for refrigerated storage units	Maintain a temperature log for coolers containing hazardous food.
Food - Routine Inspection Mar 04, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Renovations/Repairs required to physical environment (walls/floors/ceiling).
Food - Routine Inspection Nov 03, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Extensive repairs/upgrades required to physical environment (walls, floors, ceiling), especially wall behind dishwasher (moisture damage/mold).
		704 - Adequate protection from vermin and insect pests	Window ac units must be tight fitting to prevent pest access.