



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 10, 2025

Jungle Jim's Restaurant
657 Topsail Road, 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 - Annual Inspection Oct 09, 2025	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	All cutting boards must be resurfaced or replaced to prevent potential cross-contamination.
		704 - Adequate protection from vermin and insect pests	The rear receiving door has a visible gap and must be properly sealed to prevent pest entry.
		901 - Sanitizer cloths	All sanitizer cloths must be stored in designated sanitizer buckets with sanitizer solution changed at least every four hours or disposed after single use.
Food - Routine Inspection Mar 12, 2025	Compliant at the time of this inspection		
Food - Routine Inspection Dec 30, 2024	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection All food products must be properly labeled with the corresponding dates.
		401 - Food Separated and Protected	Corrected During Inspection All food products must be covered using food-grade containers, covers, or wraps.



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Food - Routine Inspection Dec 30, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required including under heavy equipment, hard to reach areas, ceilings, walk-in coolers.
		803 - Chemical Test Kits and/or Papers provided	Acquire chemical test strips to verify that the sanitizer has reached the appropriate concentration.
		901 - Other Non-Critical Item	Portioned food was observed to be stored in small plastic containers, which are easily breakable and pose a potential risk of contamination. Obtain alternate durable, food-grade storage containers that provide adequate protection and ensure food safety.
Food - Annual Inspection Jan 30, 2024	Critical Item(s)	104 - Proper Cooling Time and Temperatures	Appy and Reach In coolers not providing required temperature. CDI - All foods requiring refrigeration were either discarded or removed to alternate cooler providing a temperature at or below 4C. Service company contacted during inspection. Both coolers not to be used until the temperature is provided at or below 4C. Sauce bottles are not to be held at room temperature.
		106 - Proper Monitoring of Temperatures	Ensure coolers are verified at the start of the day to be providing 4C or below and continue monitoring until service is completed.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair damaged walk - in freezer door handle area (sharp surfaces pose a risk of injury). Clean overhead wires/cables/shelving and wall above the main line cooler and prep area. Keep staff washroom door closed or install a self-closing fixture.



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Food - Annual Inspection Jan 30, 2024	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	Provide Quat sanitizer test strips to verify the No Rinse concentration to be used. Ensure bottles are ready to use at all times and all food contact surfaces are sanitized prior to beginning any food handling.