



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - October 09, 2025**

**Jack Astor's Bar and Grill**  
**125 Harbour Drive, 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](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Oct 07, 2025</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures ≤ 4 degrees celsius	<b>Corrected During Inspection</b> Top portion of coolers are not able to maintain temperature. Food is on ice and switched out on a regular basis to control temps. New coolers are ordered.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Continue to change out damaged or dirty ceiling tiles.
		704 - Adequate protection from vermin and insect pests	Fruit flies present at the time of inspection. Continue with preventative measures.
Food - Routine Inspection <b>Jan 28, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Sep 12, 2024</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Cutting boards in disrepair. Must be replaced to prevent cross contamination.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Damaged or missing ceiling and floor tiles in kitchen. Have replaced.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Sep 12, 2024</b>	<b>Non-Critical Item(s)</b>	704 - Adequate protection from vermin and insect pests	Many fruit flies present. Change out fly tape more often. Continue with preventative measures.
Food - Routine Inspection <b>Mar 18, 2024</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Provide a protective cover on the rear of the freezer unit. Discontinue use until the cover is provided. Repair the grease trap cover/seal. Provide a level surface for the cooler unit on top of the grease trap. Ensure staff are conducting detailed cleaning on/beneath equipment in the cooking area, including trolleys and grease trap. Replace/refinish worn cutting boards.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Provide adequate storage area with shelving to maintain cooler cover, cutting boards etc. off the floor when not in use. Replace damaged & missing coving tiles (in process).
		704 - Adequate protection from vermin and insect pests	Engage all staff in the enhanced pest control program by monitoring and reporting any new activity and taking the appropriate action immediately. Ensure staff replace all rodent devices in the correct locations and do not block the device entrances. Discuss with the pest control company additional measures to be taken, including enhanced treatment during any shut down period.