



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 24, 2025

Jumping Bean
115 Kelsey 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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Oct 23, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Assign one compartment of the three-compartment sink as a designated handwashing station. Relocate the soap dispenser to a convenient
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Resurface or replace damaged cutting boards to eliminate potential contamination risks.
		901 - Sanitizer/wiping clothes storage	Ensure sanitizer and wiping cloths are not left on preparation surfaces. Store them properly when not in use and replace
Food - Annual Inspection Mar 18, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair/ replace gap in rear receiving door to prevent pest entry.
Food - Routine Inspection Mar 14, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Creamer dispenser unit not providing the required temperature at or below 4C. CDI - Product discarded during inspection. Unit discontinued to be used until the temperature is provided at or below 4C.
		104 - Proper Cooling Time and Temperatures	Chicken breast cook temperature not verified and placed warm in inline cooler. CDI - Food incorrectly cooled were discarded during the inspection. Product cook temperature to be verified and then product to be correctly cooled as per requirements. Do not place cooked products in bulk in the inline cooler inserts for cooling - use active cooling methods.

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Food - Routine Inspection Mar 14, 2024	Critical Item(s)	302 - Food in Good Condition, Safe and Unadulterated	Foods showing signs of spoilage in cooler. No apparent FIFO system. CDI - All spoiled food and those without dates were discarded during inspection. Premises to conduct appropriate product control & dating systems. All staff to be educated in corporate protocols and maintained onsite.
		303 - Food Properly Labeled	Labels removed and unable to determine product dating - best before and packaged on. CDI - Products without correct labels were removed from sale and discarded. Ensure all products are correctly labeled.
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Single use disposable plastic containers are not to be reused.
		503 - Proper Storage of Frozen Food Items	Manufacturer's instructions for storage and cooking practices are to be followed at all times.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	High level cleaning of rafters, ducting, lighting etc. is to be conducted now and routinely. Clean the area beneath the cooler where the guard panel is missing. Electrical cables are to be appropriately covered and held in wall from rear area. Refinish rusting section of rear exterior door and frame.
		801 - Proper location of thermometers and thermometers working accurately	Provide sufficient probe thermometers in good working order.

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Food - Routine Inspection Mar 14, 2024	Non-Critical Item(s)	804 - Temperature logs maintained for refrigerated storage units	Conduct temperature checks and record in an onsite log, noting any action taken due to temperature observed.
		805 - Completed Certified Food Safety Training?	At least one person who holds a valid food safety course certificate is to be onsite at all times while the premises is in operation. Premises to meet this requirement.
		901 - Other Non-Critical Item	Submit food license application for new owners.