



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - January 16, 2026**

**Cojones Restaurant Inc.**  
**193-195 Water 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Follow-Up Inspection <b>Jan 15, 2026</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jan 14, 2026</b>	<b>Non-Critical Item(s)</b>	503 - Proper Storage of Frozen Food Items	Defrost and deep clean freezers an a regular basis.
		704 - Adequate protection from vermin and insect pests	Evidence of mice in basement storage room. Deep clean and sanitize.
		804 - Temperature logs maintained for refrigerated storage units	Maintain a temperature log for all coolers containing hazardous food
Food - Annual Inspection <b>Mar 04, 2025</b>	<b>Critical Item(s)</b>	404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	More sanitizer spray bottles for food contact surfaces needed. One in every food prep area.
	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	No temperature logs. Ensure a temperature log is maintained for all coolers containing hazardous food. In addition, ensure ice machine cleaning log is signed off monthly.

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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Routine Inspection <b>Jun 12, 2024</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Breaker has been shutting off causing cooler unable to maintain a proper temperature. Do not use this cooler until issue is resolved.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair ceiling in women's washroom. Damaged from a water leak.
		803 - Chemical Test Kits and/or Papers provided	No Chemical test strips available. Test strips are required for sanitizer to ensure it is mixed to proper concentration.