



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 07, 2025

RJ Pinoy Yum
43 Cashin Avenue, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Oct 02, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 25, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Sep 23, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Mar 18, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Nov 02, 2023	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Hot holding foods must be 60C or higher.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Clean the kitchen ceiling of grime and debris.