



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - December 25, 2025**

**Abisola Olafimihan - SJFM**  
**245 Freshwater Road, 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 - Annual Inspection <b>Nov 22, 2025</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	Foods must be held at above 60c. CDI
Food - Routine Inspection <b>Mar 29, 2025</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	<b>Corrected During Inspection</b> All hot holding must remain 60C or above to prevent bacteria growth. Food was in the temperature danger zone at the time of inspection.
		104 - Proper Cooling Time and Temperatures	<b>Corrected During Inspection</b> Very Large pot of rice was cooked and placed in cooler. Break down rice into smaller portions to ensure it cools to proper temperature within appropriate amount of time.
Food - Annual Inspection <b>Sep 07, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jan 20, 2024</b>		Compliant at the time of this inspection	