



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 20, 2025

Bo Jo's Restaurant
Main Street, Springdale, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Dec 17, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	
		402 - Food Contact Surfaces Cleaned and Sanitized	
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning is needed around cooking area, and Refrigerators.
Food - Annual Inspection Jun 18, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Handwash sink must be free at all times.
		303 - Food Properly Labeled	All potentially hazardous foods must have date when prepared on them.
		401 - Food Separated and Protected	Food not properly covered in refrigerator. Raw food (chicken) must be stored on bottom shelf.

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Food - Annual Inspection Jun 18, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Basement floor requires cleaning. Very bad smell from water that appears to be coming from old freezer. Throw old not working equipment in the garbage. Ensure cooking area is kept cleaned and sanitized regularly.
Food - Routine Inspection Mar 26, 2025	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	All food contact surfaces must be cleaned and sanitized after use.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Housekeeping is needed throughout premise. This includes under equipment, shelving, in storage rooms.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs must be maintained everyday.
Food - Routine Inspection Dec 18, 2024	Critical Item(s)	101 - Cold holding temperatures ≤ 4 degrees celsius	Corrected During Inspection Potentially hazardous foods must be stored in refrigerator at all times. (Chicken balls) When items are delivered frozen they must be placed in freezer right away.
		102 - Hot Holding Temperatures ≥ 60 degrees celsius	Corrected During Inspection Potentially hazardous foods that are prepared, cooked and are to be served hot are not being held at 60 degrees Celsius or higher.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Dec 18, 2024	Critical Item(s)	105 - Adequate equipment to maintain food temperatures	Corrected During Inspection Only one refrigerator is working. Another refrigerator is needed.
		106 - Proper Monitoring of Temperatures	Corrected During Inspection Refrigerator temperature must be monitored everyday to ensure it remains below 4 degrees Celsius.
		303 - Food Properly Labeled	Corrected During Inspection All potentially hazardous foods must be labeled when prepared.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	All equipment in kitchen requires cleaning.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Housekeeping is needed throughout premise. Including floors, refrigerators.
Food - Annual Inspection Apr 26, 2024		Compliant at the time of this inspection	

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Jan 30, 2024	Critical Item(s)	101 - Cold holding temperatures ≤ 4 degrees celsius	Potentially hazardous foods being left on counter all day. (egg rolls)
Establishment Temporarily Shut Down as a Result of this Inspection			
		102 - Hot Holding Temperatures ≥ 60 degrees celsius	Potentially hazardous foods that have been prepared, cooked and are served hot are not held at 60 degrees Celsius. (Sauces)
Establishment Temporarily Shut Down as a Result of this Inspection			
		202 - Adequate Handwashing Facilities Supplied and Accessible	Handwash sink is required in kitchen.
Establishment Temporarily Shut Down as a Result of this Inspection			
		302 - Food in Good Condition, Safe and Unadulterated	Food products in refrigerator appear to be spoiled. (Has a sore/rotten smell are discolored and dried out)
Establishment Temporarily Shut Down as a Result of this Inspection			
		303 - Food Properly Labeled	All food product stored in refrigerator must be labeled with date opened or cooked and used within 72 hrs.
Establishment Temporarily Shut Down as a Result of this Inspection			
		401 - Food Separated and Protected	-Food not properly covered in refrigerator. -Raw foods stored above ready to eat foods.
Establishment Temporarily Shut Down as a Result of this Inspection			

