



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - November 29, 2025**

**The Cod Jigger Diner**  
**3 Central Main Street, Fogo Island Central, 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 - Annual Inspection <b>Oct 07, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Oct 22, 2024</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	<b>Corrected During Inspection</b> hot holding increase temps on unit
	<b>Non-Critical Item(s)</b>	601 - Food contact surfaces properly constructed or located, acceptable material	remove wooden cutting boards