



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 Oct 07, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Oct 22, 2024	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection hot holding increase temps on unit
	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	remove wooden cutting boards