



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - September 18, 2025**

**Jungle Jim's**  
**69 Manitoba Drive, Clarenville, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*  
[http://www.servicenl.gov.nl.ca/inspections/inspection\\_information.pdf](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Aug 27, 2025</b>	<b>Non-Critical Item(s)</b>	601 - Food contact surfaces properly constructed or located, acceptable material	Cutting boards should be replaced to ensure effective cleaning and to prevent cross contamination.
		605 - Adequate lighting; lighting protected	Inadequate lighting in the kitchen, storage, and dishwasher areas should be corrected to improve visibility.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Replace worn chair coverings to ensure proper cleaning and hygiene. Water leaks must be rectified.
		704 - Adequate protection from vermin and insect pests	Exit door should be always kept closed. If need to keep open, additional screened door should be installed.
Food - Annual Inspection <b>Feb 17, 2025</b>	<b>Non-Critical Item(s)</b>	604 - Toilet facilities: properly constructed, supplied and cleaned	Paper towels should be always placed in the dispenser to prevent any cross contamination both in kitchen and washroom.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Ceiling tile in the kitchen is dusty. Needs cleaning to prevent any physical contamination



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>May 27, 2024</b>	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Temperature logs were not observed during inspection. Temperature logs should be monitored daily to check safety of potentially hazardous food in coolers.
Food - Routine Inspection <b>Jan 11, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Replace any water damaged ceiling tiles in kitchen  Back exit door in need of weather stripping
		803 - Chemical Test Kits and/or Papers provided	Chemical test strips required to ensure sanitizer is mixed properly