



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 27, 2025

Jack's Pizza and Donairs
86 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

| Inspection Type and Date | Compliance Item | | Observations and Corrective Actions |
|--|---------------------------------|--|---|
| | Type | Code - Description | |
| Food - Routine Inspection Sep 26, 2025 | Critical Item(s) | 202 - Adequate Handwashing Facilities Supplied and Accessible | Corrected During Inspection Hand washing sink was not accessible. All unused equipments should be removed to make it more accessible. |
| | | 402 - Food Contact Surfaces Cleaned and Sanitized | Corrected During Inspection Mixed sanitizer solution, should be make available in back prep area and pizza bake area to ensure proper cleaning. |
| | Non-Critical Item(s) | 502 - Appropriate procedures followed for mechanical and/or manual dishwashing | The three-compartment sink requires cleaning to maintain proper sanitation standards |
| | | 605 - Adequate lighting; lighting protected | Lights should be replaced in the prep room to ensure adequate illumination. |
| | | 702 - Non-food contact surfaces properly constructed, in good repair and clean | Walls, floors, and surfaces near the food prep area must be made of materials that are smooth, durable, and easily cleanable |
| | | 803 - Chemical Test Kits and/or Papers provided | Bleach test strips should be available to verify that sanitizer concentration- greater than 100 ppm |



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 27, 2025

Jack's Pizza and Donairs
86 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

| Inspection Type and Date | Compliance Item Type | Code - Description | Observations and Corrective Actions |
|--|-----------------------------|--|--|
| Food - Routine Inspection Sep 26, 2025 | Non-Critical Item(s) | 804 - Temperature logs maintained for refrigerated storage units | Temperature log should be maintained for twice a day. |
| | | 805 - Completed Certified Food Safety Training? | Food safety course must be completed and certificate should to produced at the premises at all times. |
| Food - Annual Inspection Feb 05, 2025 | Critical Item(s) | 402 - Food Contact Surfaces Cleaned and Sanitized | Corrected During Inspection All food contact surfaces, equipments should be frequently sanitized to prevent any cross - contamination. |
| | Non-Critical Item(s) | 804 - Temperature logs maintained for refrigerated storage units | The temperature log should be recorded regularly to ensure that proper temperatures are consistently maintained. |
| | | 805 - Completed Certified Food Safety Training? | At least one person in each shift should complete a food safety course. |
| Food - Routine Inspection Jan 18, 2024 | Critical Item(s) | 402 - Food Contact Surfaces Cleaned and Sanitized | No food grade sanitizer at the time of inspection. Sanitizer must be available for food contact surfaces at all times. |



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 27, 2025**

**Jack's Pizza and Donairs
86 Manitoba Drive, Clarendville, NL**

Yearly Operation

For additional information on the Inspection process, please see:

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 Jan 18, 2024 | Non-Critical Item(s) | 502 - Appropriate procedures followed for mechanical and/or manual dishwashing | Dishes have not been properly sanitized. Discussed proper dish washing with the 3 sink method with employees to ensure all dishes are washed, rinsed, and sanitized in quat or bleach. |