



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

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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 be 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.
Food - Routine Inspection Jan 18, 2024		805 - Completed Certified Food Safety Training?	At least one person in each shift should complete a food safety course.
	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.



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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.