



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 31, 2026

Jungle Jims
500 Vanier Avenue, Labrador City, 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 Jan 28, 2026		Compliant at the time of this inspection	
Food - Routine Inspection Sep 09, 2025	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Steak, fish, ribs etc... stored in inefficient cooler and reading 10+ degrees Celsius. All items moved to separate fridges to proper temperature
		102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Gravy held at 40 degrees Celsius. Increased temperature to greater than 60 degrees. CDI
		104 - Proper Cooling Time and Temperatures	Corrected During Inspection Burger patties sitting in pot at 30 degrees. Cook said they were made in the morning. Inspection completed 3:30. Burgers thrown out
		204 - Food Handlers using Proper Utensils and/or Procedures to avoid unnecessary	Corrected During Inspection Cook wearing gloves was seen using cell phone while cooking then using hands to move chicken nuggets to plate. Nuggets thrown out.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	

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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Mar 20, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Soap and paper towels required at hand wash sink
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Cutting boards to be replaced
		604 - Toilet facilities: properly constructed, supplied and cleaned	Paper towels required for bathroom
		805 - Completed Certified Food Safety Training?	Food safety training required
Food - Routine Inspection Sep 26, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Please have the deli cooler and beer cooler checked by technician - borderline on food safe temperatures-