



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 22, 2018

SJFM-Boca
245 Freshwater Road, St. John's, 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 - Compliance Inspection Sep 12, 2018	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Ensure chicken is held below 4C or above 60C. CHicken not permitted to be held at room temp.