



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - August 26, 2023**

**Jack Astor's Bar and Grill  
125 Harbour Drive, 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](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)*

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Follow-Up Inspection <b>Aug 23, 2023</b>	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Remove excess equipment and storage.
		704 - Adequate protection from vermin and insect pests	Continue with fly and rodent pest control measures. Cleaning and disinfection of any new rodent activity must be completed every morning prior to food prep. Employ multiple pest control strategies to reduce and eliminate any remaining pests within the facility.
Food - Annual Inspection <b>Aug 22, 2023</b>	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Thoroughly clean all areas of the establishment.
		703 - Food handlers properly attired	Food handlers are required to wear hair covers in the kitchen.
		704 - Adequate protection from vermin and insect pests	Observed a severe fruit fly issue onsite throughout the facility. Observed a mice infestation in the facility, large amounts of mice feces and dead mice noted in several areas. Photos taken onsite. Drastically increase fly and rodent pest control measures onsite immediately. Mice feces must be cleaned immediately when spotted; staff must check areas of activity every day. Clean areas of feces and disinfect afterwards; recommend staff wear a mask. Notify pest control operator and seal all pest entry points into the facility. Thoroughly clean all areas of the establishment.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Nov 24, 2022</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Thoroughly clean the facility, particularly under and behind equipment. Replace the damaged floor tiles in the kitchen.
		703 - Food handlers properly attired	Kitchen staff must wear hair covers in the kitchen.
		704 - Adequate protection from vermin and insect pests	Observed pest activity onsite: fruit flies/bugs in the dish pit area, the janitor's closet, and mice feces found in several areas behind equipment. Increase fly/bug pest control measures onsite. Clean all areas of mice feces; recommend staff wear a mask. Disinfect areas afterwards with bleach/water (1:4 ratio). Clean out and reorganize equipment storage. Remove any extra equipment/debris. Install new weather stripping at the exterior doors. Staff must monitor areas of rodent activity every day, opening and closing. Clean/disinfect any new activity found and notify pest control. Seal all cracks, gaps, and holes on the interior and exterior of the building to prevent access to pests.
		901 - Other Non-Critical Item	Staff should not use the broken dipper well.
		901 - Other Non-Critical Items	Food handlers are required to have valid food safe certification.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>May 11, 2022</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Repair the dipper well.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Replace the broken floor tiles in the kitchen.
		901 - Other Non-Critical Item	Use timers or stickers for baked potatoes left out at room temperature. Food must be disposed to waste after two hours at room temperature.
		901 - Other Non-Critical Item	Do not store scoops and utensils in bulk food products.