

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - April 11, 2023

Jumping Bean Coffee 215 Water Street, 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	Complian Type	ce Item Code - Description	Observations and Corrective Actions
Food - Annual Inspection Mar 20, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Aug 02, 2022	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Sink has draining issues, please repair. Please add water to sanitizer to ensure it is 200ppm, use test papers. Get buckets or bottles for sanitizer.
		506 - Equipment in good repair, cleaned and sanitized	Please get cutting board smooth
		605 - Adequate lighting; lighting protected	Please put back light cover
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Increase weekly cleaning in some areas as debris has built up. Ensure to keep up monthly cleaning of ice machine. Please repair rough surfaces on walls and table top.
		901 - Other Non-Critical Item	Facility is moving soon, please send in plans ASAP to our office. Ensure at least one person on site has their food safety certificate.



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Food - Complaint/Demand Insp. Feb 17, 2022	Non-Critical Item(s)	703 - Food handlers properly attired	Food handlers are required to wear hair covers.
Food - Annual Inspection Nov 10, 2021	Non-Critical Item(s)	901 - Other Non-Critical Item	Food handlers onsite are required to have valid food safe certification.