



Food Premises Inspection Summary Report

Name of Premise: Jungle Jim's Saint John	Licence #: 02-039801
Address: 685 Fairville Blvd Saint John NB E2M 3W2	Type: Class/Classe 4
Water Supply: Municipal	Category: Routine Compliance
	Date of Inspection: December 12, 2023

MI - Minor infraction; MA - Major infraction; CR - Critical infraction; CDI - Corrected During Inspection; N/A - Not Applicable

OBSERVATIONS AND CORRECTIVE ACTIONS

Item	MI /MA/ CR	Remarks	Date for Correction
2.3	MA	Refrigeration units must be able to maintain foods at 4°C (40°F) or less. Observations: temperature of preparation cooler in front , beside the stand dessert freezer was 9 C- 13 C, It shall be 4 C or less. All foods inside it was removed.temperature of preparation cooler inside the kitchenr was 9 C-, It shall be 4 C or less. All foods inside it was removed.	December 21, 2023
2.5	MI	Refrigerators (including surfaces, racks, trays, vents, shelves, etc.) shall be maintained such that it functions in the manner intended and can be easily cleaned and sanitized. Observations: Walk - in cooler floor needs cleaning and sanitizing	December 21, 2023
7.2	MA	Food contact surfaces, equipment and utensils shall be maintained such that they function in the manner intended and can be easily cleaned and sanitized (e.g. scratched and scored cutting boards/utensils). Observations: All cutting boards needs to be replaced with new one	December 21, 2023
10.1	MI	Floors shall be of sound construction and in good repair. Observations: cleaning room area floor needs deep cleaning specially the corners and hidden areas	December 21, 2023
13.2	MA	There shall not be any signs of insects and/or rodents. Observations: there some mice dropping in cleaning room area beside walls and corners, It is needs to be cleaned and sanitized immediately.	

CLOSING COMMENTS

Rating colour: Dark Yellow