



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - June 20, 2025

Hoi Pun Restaurant
14 Prince William Drive, Placentia, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Jun 18, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Mar 01, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Jan 14, 2025	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Clean Chopping block.
Food - Annual Inspection Sep 06, 2024	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection Paper towels in dispensers required at handwash sink
	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Paper towels in dispensers required at handwash sinks in washrooms
		803 - Chemical Test Kits and/or Papers provided	Sanitizer test strips to verify sanitizer concentrations required in washrooms



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Aug 16, 2023	Critical Item(s)	201 - Hands Cleaned and Properly Washed	Single use paper towels in dispensers required for proper handwashing.
		401 - Food Separated and Protected	All raw meats are to be stored below any ready to eat foods (Produce) to prevent cross contamination