



**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](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)*

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Jun 18, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Mar 01, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jan 14, 2025</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	<b>Corrected During Inspection</b> Clean Chopping block.
Food - Annual Inspection <b>Sep 06, 2024</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> Paper towels in dispensers required at handwash sink
	<b>Non-Critical Item(s)</b>	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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Aug 16, 2023</b>	<b>Critical Item(s)</b>	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