



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 19, 2025

Hong Kong Restaurant
361 Water Street, St. John's, NL

Yearly Operation

For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Dec 15, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 28, 2025	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Once food product is reheated, it must be maintained at a hot holding temp of 60C. Food product was resting in the temperature danger zone at the time of inspection.
Food - Routine Inspection Dec 04, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Mar 18, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	Replace water damaged ceiling tiles.