



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - January 23, 2026**

**Kylin Restaurant and Buffet**  
**68-70 Harvey Street, Harbour Grace, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Jan 16, 2026</b>	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	general cleaning as discussed
		805 - Completed Certified Food Safety Training?	food safety course required
Food - Routine Inspection <b>Sep 18, 2025</b>	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning req as discussed. Repair linoleum.
		805 - Completed Certified Food Safety Training?	Food safety course required.
Food - Annual Inspection <b>Nov 28, 2024</b>	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	cleaning required around hood, back door and repair floor, as discussed.
		805 - Completed Certified Food Safety Training?	food safety course required.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>May 30, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	cleaning required in kitchen as discussed
		805 - Completed Certified Food Safety Training?	food safety course required. one person per shift