



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 Jan 16, 2026	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 Sep 18, 2025	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 Nov 28, 2024	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 May 30, 2024	Non-Critical Item(s)	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