



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 22, 2025

Yue Gourmet Restaurant Inc.
843 Conception Bay South Highway, Conception Bay S
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 Sep 09, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Jul 08, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Feb 25, 2025	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Ribs stored on floor at room temperature.
		302 - Food in Good Condition, Safe and Unadulterated	Corrected During Inspection Noodles observed spread out to dry over the top of the freezer in back prep room. Discarded at time of inspection.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Surfaces to be cleaned throughout. - Use bleach water solution.
	Non-Critical Item(s)	901 - Other Non-Critical Item	Floor cleaner observed to be mixed with a bleach solution.

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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Follow-Up Inspection Oct 01, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Sep 27, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required behind all coolers, under grills and under all shelves in prep area/ Organize and clean premises
Food - Annual Inspection Feb 27, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Feb 20, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Several Potentially hazardous foods left at room temperature.
		402 - Food Contact Surfaces Cleaned and Sanitized	Thorough cleaning of preparation areas. Sanitizer required in all prep areas.
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Cleanig of fridges and dishwasher area. Cleaning under oven and grill. Organizing of all non food related areas.

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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Feb 20, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning under shelves and floors
		901 - Other Non-Critical Item	Food handler certificate to be made up to date.
Food - Routine Inspection Nov 08, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning of hard to reach areas required.