



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 10, 2026

Jin Dragon Restaurant
1570 Topsail Road, Paradise, 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 Nov 18, 2025 | | Compliant at the time of this inspection | |
| Food - Annual Inspection Apr 22, 2025 | | Compliant at the time of this inspection | |
| Food - Routine Inspection Nov 15, 2024 | Critical Item(s) | 104 - Proper Cooling Time and Temperatures | Corrected During Inspection Follow proper cooling procedures. |
| | | 108 - Proper Thawing Procedures for Frozen Food | Corrected During Inspection Follow proper thawing procedures. |
| Food - Annual Inspection Feb 23, 2024 | Critical Item(s) | 202 - Adequate Handwashing Facilities Supplied and Accessible | Handwashing sink to be accessible at all times. |
| | Non-Critical Item(s) | 701 - Garbage and refuse properly disposed and facilities maintained | Storage area to be maintained in sanitary condition. |