



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 16, 2026

Green Mango Thai Cuisine
1B Kiwanis 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 Jan 14, 2026	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Fix gap in the storage room to prevent cross contamination.
		803 - Chemical Test Kits and/or Papers provided	Obtain appropriate test papers (chlorine test papers) to maintain proper sanitation.
Food - Annual Inspection Jun 10, 2025	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection Multiple food products without any labels. Ensure all food products are properly labelled with dates.
Food - Routine Inspection Dec 11, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	A gap was identified in the rear receiving door. Ensure all gaps are effectively sealed to mitigate the risk of rodent intrusion.
Food - Annual Inspection Jun 10, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Reviewed variety of practices related to cold holding.
		104 - Proper Cooling Time and Temperatures	Corrected During Inspection All sauces prepared and chopped vegetables are to be held at or below 4 degree Celsius.