



**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/\*](https://www.gov.nl.ca/gs/inspections/)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Jan 14, 2026</b>	<b>Non-Critical Item(s)</b>	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 <b>Jun 10, 2025</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	<b>Corrected During Inspection</b> Multiple food products without any labels. Ensure all food products are properly labelled with dates.
Food - Routine Inspection <b>Dec 11, 2024</b>	<b>Non-Critical Item(s)</b>	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 <b>Jun 10, 2024</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Reviewed variety of practices related to cold holding.
		104 - Proper Cooling Time and Temperatures	<b>Corrected During Inspection</b> All sauces prepared and chopped vegetables are to be held at or below 4 degree Celsius.