



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - January 24, 2026**

**PHO' F & M - Vietnamese Cuisine  
117 Long's Hill, 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 - Annual Inspection <b>Jan 20, 2026</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Oct 09, 2025</b>	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Maintain a log book of temperatures for hazardous food
Food - Annual Inspection <b>Jan 14, 2025</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Cooler temps too low at the time of inspection. All coolers containing hazardous food must be 4C or below.
	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Condensation around kitchen window is causing mold growth. Clean and paint.
Food - Routine Inspection <b>Jul 16, 2024</b>		Compliant at the time of this inspection	