



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

Hey Yang Yang Restaurant
460 Topsail Road, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jan 09, 2026	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection All food products must be labeled with dates.
		401 - Food Separated and Protected	Corrected During Inspection All food products must be covered and stored in food-grade containers, with scoops kept outside the containers, to prevent cross-contamination.
	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout, including under heavy equipment, hard to reach areas
Food - Routine Inspection Dec 30, 2024	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Corrected During Inspection Meat products were found thawing in stagnant water. All meat products must be thawed using approved methods, such as under cold running water or in a refrigerator.
		303 - Food Properly Labeled	Corrected During Inspection All food products must be properly labeled with the corresponding dates.
		401 - Food Separated and Protected	Corrected During Inspection All food products must be covered using food-grade containers, covers, or wraps. All food items must be stored at least 6 inches above the floor.

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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
Type	Code - Description		
Food - Routine Inspection Dec 30, 2024	Non-Critical Item(s)	504 - Food storage containers not used for other purposes	Use only food-grade containers for storing food products.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Repair or replace the weather stripping and seal the gap on the rear door to prevent pest entry and maintain proper sanitation.
		804 - Temperature logs maintained for refrigerated storage units	Maintain regular temperature logs.
Food - Compliance Inspection Jul 30, 2024	Compliant at the time of this inspection		