



**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 Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection <b>Jan 09, 2026</b>	<b>Critical Item(s)</b>	303 - Food Properly Labeled	<b>Corrected During Inspection</b> All food products must be labeled with dates.
		401 - Food Separated and Protected	<b>Corrected During Inspection</b> All food products must be covered and stored in food-grade containers, with scoops kept outside the containers, to prevent cross-contamination.
		<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean
Food - Routine Inspection <b>Dec 30, 2024</b>	<b>Critical Item(s)</b>	108 - Proper Thawing Procedures for Frozen Food	<b>Corrected During Inspection</b> 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	<b>Corrected During Inspection</b> All food products must be properly labeled with the corresponding dates.
		401 - Food Separated and Protected	<b>Corrected During Inspection</b> 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection <b>Dec 30, 2024</b>	<b>Non-Critical Item(s)</b>	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 <b>Jul 30, 2024</b>		Compliant at the time of this inspection	