



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 09, 2025

Taiwan Restaurant
15 High Street, Grand Falls-Windsor, 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 Dec 02, 2025 | | Compliant at the time of this inspection | |
| Food - Follow-Up Inspection Mar 25, 2025 | Critical Item(s) | 401 - Food Separated and Protected | All foods in storage to be kept up off of floor. CDI |
| | Non-Critical Item(s) | 506 - Equipment in good repair, cleaned and sanitized | Knives not to be kept in edge of cupboard. Must be kept sanitary CDI |
| | | 804 - Temperature logs maintained for refrigerated storage units | Temperature logs must be kept daily |
| Food - Routine Inspection Mar 25, 2025 | Critical Item(s) | 401 - Food Separated and Protected | Corrected During Inspection all foods must be stored up off of floor |
| | Non-Critical Item(s) | 506 - Equipment in good repair, cleaned and sanitized | knives must not be kept in sedge of cupboard use proper knife holder |

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| | Type | Code - Description | |
| Food - Routine Inspection Mar 25, 2025 | Non-Critical Item(s) | 804 - Temperature logs maintained for refrigerated storage units | temperature logs must be maintained twice daily on all coolers holding potentially hazardous foods |
| Food - Annual Inspection Jun 19, 2024 | Critical Item(s) | 101 - Cold holding temperatures <= 4 degrees celsius | Corrected During Inspection walk-in cooler 10C must be 0-4C. Moved food to working cooler during inspection |
| | | 401 - Food Separated and Protected | Corrected During Inspection all foods must be kept covered at all times when food is stored to prevent contamination. |
| | Non-Critical Item(s) | 803 - Chemical Test Kits and/or Papers provided | temperature logs to be maintained twice daily |
| Food - Routine Inspection Dec 15, 2023 | Critical Item(s) | 401 - Food Separated and Protected | all foods stored in fridge or freezer must be kept covered at all times |
| | Non-Critical Item(s) | 702 - Non-food contact surfaces properly constructed, in good repair and clean | all surfaces/cutting boards, counter tops etc must be in food condition, no cardboard to be used. any cracked/damaged wood or surfaces to be repaired/replaced. |