



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 Type	Code - Description	Observations and Corrective Actions
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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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
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 19, 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.