



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - November 01, 2025**

Tai Sun Restaurant

14A Cromer Avenue, Grand Falls-Windsor, NL

Yearly Operation

For additional information on the Inspection process, please see:

http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Oct 30, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Dec 18, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	- Coolers in kitchen to be cleaned, outside included. Buildup of oil/grease
		702 - Non-food contact surfaces properly constructed, in good repair and clean	- Flooring under/behind equipment/fryers to be cleaned, buildup of oil/dirt - Shelving in kitchen to be cleaned. Keep up on cleaning of non-food contact surfaces
		901 - Other Non-Critical Item	Personal use food to be kept separate from restaurant food
Food - Routine Inspection Mar 27, 2024		Compliant at the time of this inspection	