



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 14, 2026

Uncle Li
3 Coish Place, Clarenville, 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 08, 2026	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Use separate cutting boards for vegetables and meat. Observed cutting vegetables from unclean meat cutting board during inspection.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection The wooden meat cutting board was not adequately cleaned and sanitized after use.
		404 - Toxic Chemicals Properly Labeled, Stored and Used to Prevent Food Contam.	Corrected During Inspection Ensure each station (prep, cooking, packing) has a sanitizer bottle to allow frequent cleaning and sanitizing of food-contact surfaces
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Clean the ice machine and potato slicer. Store all personal items separately. Keep all utensils in clean storage areas (including buckets) to prevent cross-contamination. Remove damaged kids' highchair.
		604 - Toilet facilities: properly constructed, supplied and cleaned	Replace bar soap in the staff washroom with liquid soap.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Repaint kitchen entrance doors to ensure effective cleaning and prevent cross-contamination. Clean and repaint dry food storage racks, tables and walk-in cooler racks. Replace tablecloths. Ensure all surfaces are smooth and easily cleanable.

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Food - Routine Inspection Dec 17, 2025	Critical Item(s)	101 - Cold holding temperatures ≤ 4 degrees celsius	Corrected During Inspection Ribs should not be kept at room temperature. Only take when in use. Take one box at a time
		102 - Hot Holding Temperatures ≥ 60 degrees celsius	Corrected During Inspection All food not served within 2 hrs should to maintained above 60°C. Record the readings.
	Non-Critical Item(s)	605 - Adequate lighting; lighting protected	Light cover is cracked -need to be changed
		702 - Non-food contact surfaces properly constructed, in good repair and clean	All equipment surfaces needs more clearing and disinfection. All fridge racks needs to be cleaned adequately to prevent cross contamination
Food - Follow-Up Inspection Jul 09, 2025	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Corrected During Inspection All meat thawed in the sink must be in tightly sealed packaging to prevent cross- contamination.
		401 - Food Separated and Protected	Corrected During Inspection All food items should be kept covered to prevent cross- contamination.

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Food - Routine Inspection Jun 26, 2025	Critical Item(s)	201 - Hands Cleaned and Properly Washed	Corrected During Inspection The employee was handling meat and performing other tasks without washing their hands at the time of the inspection.
		401 - Food Separated and Protected	Corrected During Inspection All food items stored in the refrigerator should be kept covered to prevent any cross contamination.
		402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Rags used for cleaning in the kitchen should only be used once. The sanitizer solution for rags should be changed often to ensure effective cleaning.
	Non-Critical Item(s)	505 - Food equipment and utensils that contact food are corrosion resistant	All compartment sinks used for cleaning meat and vegetables should be properly cleaned and sanitized before and after each use
Food - Annual Inspection Jan 29, 2025	Critical Item(s)	104 - Proper Cooling Time and Temperatures	Corrected During Inspection Cooked food should be cooled to room temperature within 2 hours.
		401 - Food Separated and Protected	Corrected During Inspection All the food items in the walk in cooler should be covered to prevent any cross contamination.



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Food - Annual Inspection Jan 29, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	All food contact surfaces, non-food contact surfaces and equipment needs cleaning & sanitation.