



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

Ken and Wu's Takeout
80 Fisher Street, Port Au Choix, 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 - Annual Inspection Aug 28, 2025	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Rice Discarded during inspection.
	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?	Food safety course required.
Food - Routine Inspection Mar 10, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Major housekeeping required in kitchen and back area
Food - Annual Inspection Aug 26, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Feb 28, 2024		Compliant at the time of this inspection	