



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 13, 2025

Tai Hong Restaurant
77 High Street, Port aux Basques, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Sep 10, 2025	Critical Item(s)	108 - Proper Thawing Procedures for Frozen Food	Corrected During Inspection Ribs were being kept at room temperature and temperature reading 18 degrees Celsius .- items discarded
	Non-Critical Item(s)	601 - Food contact surfaces properly constructed or located, acceptable material	Please use cutting boards on top of large wooden cutting block
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs to be up to date
Food - Routine Inspection Apr 14, 2025	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection All cloths to be placed in bucket of sanitizer- CDI
Food - Annual Inspection Aug 07, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Jan 04, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Large cutting block to be re-finished