



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

Hong Kong Restaurant
101 Main Street, Stephenville, 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 - Routine Inspection Sep 11, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 05, 2025	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Urinal to be repaired in washroom
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Range hood to be cleaned
Food - Routine Inspection Sep 27, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Range hood requires cleaning
Food - Annual Inspection Mar 01, 2024	Non-Critical Item(s)	505 - Food equipment and utensils that contact food are corrosion resistant	Knife rack required to store knives
Food - Routine Inspection Sep 26, 2023	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Range hood to be cleaned