



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 30, 2023

Asian Cafe Holdings Inc.
50 Commonwealth Avenue, Mount Pearl, 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 20, 2023	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Use bleach 100ppm on surfaces and dishes once they are clean - soak for 2 minutes and air dry
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Please repair back door so pests can't enter Please paint any rough wood and replace stained wood
		901 - Other Non-Critical Item	Ensure at least one person on site has their food safety certificate Cover all food in storage
Food - Annual Inspection Mar 13, 2023	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	Wash dishes, rinse off soap and then soak in 100ppm chlorine solution
		504 - Food storage containers not used for other purposes	Cover all food in storage and never use garbage bags
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Get another shelf in the walk-in so that goods are not sitting directly on the floor - there should be a 6 inch gap (at least) underneath to allow for cleaning. Get better weather-stripping on the back door. Clean vent in washroom. Paint any rough wood.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Mar 13, 2023	Non-Critical Item(s)	901 - Other Non-Critical Item	at least one person on site needs to have their food safety certificate
Food - Routine Inspection Jul 15, 2022	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Please paint any rough surfaces.
		901 - Other Non-Critical Item	Please cool items in shallow metal pans.
		901 - Other Non-Critical Item	Please cover all food in storage and get more shelving so that all items are at least 6 inches off the floor.