



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - August 18, 2023**

**Hoi Pun Restaurant  
14 Prince William Drive, Placentia, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:*

[http://www.servicenl.gov.nl.ca/inspections/inspection\\_information.pdf](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 <b>Aug 16, 2023</b>	<b>Critical Item(s)</b>	201 - Hands Cleaned and Properly Washed	Single use paper towels in dispensers required for proper handwashing.
		401 - Food Separated and Protected	All raw meats are to be stored below any ready to eat foods (Produce) to prevent cross contamination
Food - Annual Inspection <b>Aug 12, 2022</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Feb 02, 2022</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	clean storage containers