



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 10, 2021**

**Dong Fong Restaurant
41 Bay Bulls Road, St. John's, 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 Aug 10, 2021	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Please work to replace broken floor tiles and get some racks to put goods at least 6 inches off the floor.
Food - Follow-Up Inspection May 29, 2020		Compliant at the time of this inspection	
Food - Annual Inspection May 22, 2020	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Please get shelving in white cooler resurfaced as it is rusty. Ensure coke cooler is 4oC in all areas
Food - Follow-Up Inspection Sep 27, 2019		Compliant at the time of this inspection	
Food - Routine Inspection Sep 20, 2019	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Some areas need a little bit of cleaning ex. cooler doors. Clean carpeting in dining area
		901 - Other	Keep non food items ex. paint out of food storage areas -keep it separate. Ensure to cover food in storage



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
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Food - Routine Inspection Sep 20, 2019	Non-Critical Item(s)	902 - Other	Pop cooler - warm food placed - ensure it is 4oC or below.