

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - August 29, 2023

Tai Hong Restaurant 2 Tilley's Road, Clarenville, 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 Type Code - Description		Observations and Corrective Actions
Food - Annual Inspection Jul 27, 2023	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Thawing food and vegetables currently. Other functional fridges are available to use. Owner will monitor. High temperatures in room have contributed.
	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	Walk in freezer has sufficient room to store all frozen food if required. The freezer in question is very small but is badly frosted up and food will not maintain quality.
Food - Annual Inspection Apr 06, 2022	Non-Critical Item(s)	901 - Other Non-Critical Item	Staff member to be trained in food safety.