



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 23, 2026

Restaurant 99
Conception Bay Highway, Spaniards Bay, NL
Yearly Operation
For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Jan 09, 2026	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection ensure overstock in storage areas is at least 15cm from floor surface. Ensure food storage containers are covered.
	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	weather stripping required on exterior rear door
		803 - Chemical Test Kits and/or Papers provided	cl test papers required for checking strength of sanitizing solution 100 ppm
		805 - Completed Certified Food Safety Training?	ensure food safety course is renewed accordingly
Food - Annual Inspection Jan 30, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Sep 13, 2024		Compliant at the time of this inspection	