



**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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Jan 09, 2026</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> ensure overstock in storage areas is at least 15cm from floor surface. Ensure food storage containers are covered.
	<b>Non-Critical Item(s)</b>	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
		Compliant at the time of this inspection	
Food - Annual Inspection <b>Jan 30, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Sep 13, 2024</b>		Compliant at the time of this inspection	