



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - July 24, 2025

**Sully's North Atlantic (C-Gas Management Inc.)**  
**Trans Canada Highway, Goobies, 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>Jul 21, 2025</b>	<b>Critical Item(s)</b>	107 - Proper Reheating Procedures for Hot Holding	<b>Corrected During Inspection</b> All soups must be heated to 74°C or higher before being placed in the hot holding unit.
	<b>Non-Critical Item(s)</b>	804 - Temperature logs maintained for refrigerated storage units	Proper temperature (1-4°C) should be logged in the temperature logs.
Food - Routine Inspection <b>Jan 13, 2025</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Cheese in the hot dog section should be kept at temperature less than 4°C at all times. The ice packs should be changed often
	<b>Non-Critical Item(s)</b>	801 - Proper location of thermometers and thermometers working accurately	Temperature log should be maintained for refrigerators storing sandwiches and milk at
		803 - Chemical Test Kits and/or Papers provided	QUAT sanitizer test strips should be used to ensure appropriate sanitizer concentration during
Food - Annual Inspection <b>Feb 27, 2024</b>	Compliant at the time of this inspection		



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Nov 10, 2023</b>	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Repair Ice machine cover to prevent it from falling on the floor.
		804 - Temperature logs maintained for refrigerated storage units	Maintain a temperature log for coolers containing hazardous food and hot holding units.