



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - March 11, 2025

Junction Ultramar Banbourne Holdings(2019)Ltd
7-9 Bay L'argent Highway, St. Bernard's-Jacques Fontaine
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 - Annual Inspection Mar 03, 2025	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection All food contact surfaces should be sanitized with bleach (100ppm) or QUAT solutions (200ppm).
	Non-Critical Item(s)	502 - Appropriate procedures followed for mechanical and/or manual dishwashing	All dishes and utensils should be sanitized with bleach solution(100ppm) after washing and rinsing.
		803 - Chemical Test Kits and/or Papers provided	Bleach chemical test strips should be maintained for monitoring sanitizer mixture concentration.
		805 - Completed Certified Food Safety Training?	At least one person at each shift should have completed food safety training course
		901 - Paper towel dispenser	Paper towels should be always placed in a dispenser to prevent cross contamination
Food - Routine Inspection Oct 18, 2024	Compliant at the time of this inspection		



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Inspection Type and Date	Type	Compliance Item Code - Description	Observations and Corrective Actions
Food - Annual Inspection Feb 23, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Oct 27, 2023		Compliant at the time of this inspection	