



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

Ultramar
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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Jul 21, 2025	Critical Item(s)	303 - Food Properly Labeled	Corrected During Inspection All cold plates and sandwiches must be labeled with the preparation date and should be kept for no more than three days.
		402 - Food Contact Surfaces Cleaned and Sanitized	
Food - Follow-Up Inspection Jan 15, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	The sandwich cooler requires deep cleaning. Ensure it is thoroughly cleaned at the end of each day.
		Compliant at the time of this inspection	
Food - Annual Inspection Jan 13, 2025	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection All equipment and food contact surfaces should be cleaned and sanitized after each use
	Non-Critical Item(s)	803 - Chemical Test Kits and/or Papers provided	QUAT on bleach test strips should be always made available to ensure proper sanitizer concentration .



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jan 13, 2025	Non-Critical Item(s)	901 - Labelling	All the sandwiches and cold plates prepared in the premises should have best before or preparation date on it.
Food - Routine Inspection May 15, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Feb 27, 2024	Non-Critical Item(s)	901 - Other Non-Critical Item	General cleaning of the kitchen must be completed prior to re-opening the restaurant. Floors, walls, all food equipment and surfaces.
Food - Routine Inspection Nov 10, 2023	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Fryer no longer in use for restaurant. Oil has been sitting in fryer for months. Empty oil and deep clean.