



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	
	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.
Food - Follow-Up Inspection Jan 15, 2025		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.