



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - September 18, 2025

**Circle K #2091**  
**162 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 - Routine Inspection <b>Sep 12, 2025</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Temperature of one cooler was recorded at 15°C; all potentially hazardous food items were discarded to ensure food safety
	<b>Non-Critical Item(s)</b>	901 - General sanitation	Clean beneath walk-in cooler shelves and back storage room. Freezer door surface should be cleaned and sanitized
Food - Annual Inspection <b>Feb 03, 2025</b>	<b>Critical Item(s)</b>	202 - Adequate Handwashing Facilities Supplied and Accessible	<b>Corrected During Inspection</b> The hand sink in the customer section should be supplied with soap to ensure adequate hand washing.
		401 - Food Separated and Protected	<b>Corrected During Inspection</b> All food in the refrigerator should be kept 6 inches off the floor. Egg should be kept in lower shelf to prevent cross contamination.
	<b>Non-Critical Item(s)</b>	801 - Proper location of thermometers and thermometers working accurately	Milk cooler in the coffee section should be always supplied with thermometer for proper monitoring of temperature