



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

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Sep 12, 2025	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Temperature of one cooler was recorded at 15â€ˆÂ°C; all potentially hazardous food items were discarded to ensure food safety
	Non-Critical Item(s)	901 - General sanitation	Clean beneath walk-in cooler shelves and back storage room. Freezer door surface should be cleaned and sanitized
Food - Annual Inspection Feb 03, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Corrected During Inspection The hand sink in the customer section should be supplied with soap to ensure adequate hand washing.
		401 - Food Separated and Protected	Corrected During Inspection All food in the refrigerator should be kept 6 inches off the floor. Egg should be kept in lower shelf to prevent cross contamination.
	Non-Critical Item(s)	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