



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - May 16, 2024

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 Type	Code - Description	Observations and Corrective Actions
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.
Food - Annual Inspection Mar 03, 2023		Compliant at the time of this inspection	
Food - Routine Inspection Aug 11, 2022		Compliant at the time of this inspection	