



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 11, 2025

Mary Browns
244 Confederation Drive, Bonavista, 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 - Annual Inspection Oct 08, 2025	Non-Critical Item(s)	901 - Other	Delivery door has some opening at bottom which can be source for pest entrance
Food - Complaint/Demand Insp. Jan 29, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Aug 30, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Mar 19, 2024	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Gravy was not appropriate temperature at the time of inspection. Ensure all hot holding is at minimum of 60 degree Celsius.
	Non-Critical Item(s)	802 - Working dishwasher temperature and pressure gauge	Dishwasher gauges are not working. Have repaired so temperature is easily visible.