



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 28, 2025**

**Marshall's Cornerstop & Fish Market Ltd.
2-4 Conception Bay Highway, South River, 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 Aug 14, 2025		Compliant at the time of this inspection	
Food - Routine Inspection May 24, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	small rust patches/hole in back exterior door to be addressed to help prevent entry of pests.
Food - Routine Inspection Mar 01, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Dec 02, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Aug 21, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Cooler above 4 C for unknown time, no thermometer or temperature logs. Foods exposed to 4 C or higher for 4 or more hours are not safe for human consumption or distribution.
		106 - Proper Monitoring of Temperatures	Corrected During Inspection Kitchen cooler temperatures not monitored, temperature exceedances not identified or appropriate action taken.



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Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Annual Inspection Aug 21, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Sink in kitchen is out of order, repairs required
		604 - Toilet facilities: properly constructed, supplied and cleaned	Paper towels in dispenser required at handwash sink in washroom. Patron access to washroom is a food licensing requirement
		801 - Proper location of thermometers and thermometers working accurately	Thermometers required for all coolers unless cooler temperatures are logged and properly monitored
		803 - Chemical Test Kits and/or Papers provided	Sanitizer test strips (chlorine 100 ppm required available for use) required to verify sanitizer concentrations
		805 - Completed Certified Food Safety Training?	Food safety certification for staff required (1 person/shift)