



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - August 20, 2025**

**Mary Brown's Fried Chicken
382 Conception Bay Highway, Holyrood, 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 Jul 04, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Jan 15, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Items in downstairs storage must be organized in a manner to permit proper cleaning of this area
Food - Routine Inspection Sep 09, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Refrigerator is not maintaining temperature at 4 degrees Celsius or lower Corrective action taken at time of inspection
Food - Annual Inspection Dec 07, 2023	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Shelving near sink requires refinishing/resurfacing to ensure a smooth easy to clean surface
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Floor near walk-in cooler needs repair to ensure a smooth easy to clean surface