



**FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - December 05, 2025**

**Mary Brown's Inc.
80 Powell Drive, Carbonear, NL**

Yearly Operation

*For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>*

Inspection Type and Date	Compliance Item Type Code - Description	Observations and Corrective Actions
Food - Annual Inspection Sep 18, 2025	Critical Item(s) 102 - Hot Holding Temperatures >= 60 degrees celsius	potentially hazardous food must be hot held at a temp of at least 60C. New gravy used.
Food - Routine Inspection Feb 24, 2025	Compliant at the time of this inspection	
Food - Annual Inspection Aug 22, 2024	Compliant at the time of this inspection	
Food - Routine Inspection Feb 16, 2024	Compliant at the time of this inspection	