



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - October 25, 2025

Abby's Place Bar & Lounge
1 Long Pond Road, Marysvale, 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 Oct 15, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 26, 2025	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?	food safety course req'd. One person/shift.
Food - Routine Inspection Aug 22, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Use of an approved sanitizer required for all food contact surfaces
	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Paper towels in dispensers required at washroom sink
		801 - Proper location of thermometers and thermometers working accurately	Thermometers for coolers to permit proper temperature monitoring
Food - Annual Inspection Jan 30, 2024		Compliant at the time of this inspection	