



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

**Mary Brown's Chicken
639 Trans-Canada Highway, Whitbourne, 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 20, 2025		Compliant at the time of this inspection	
Food - Annual Inspection May 25, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Dec 27, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Jun 27, 2024	Critical Item(s)	402 - Food Contact Surfaces Cleaned and Sanitized	Corrected During Inspection Sanitizer solutions require more frequent change out, quats test strips failed to change when submerged in solution.
Food - Routine Inspection Jan 22, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Grilled chicken sandwich prep table temperature >4 degrees Celsius.