



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

Marystown Motel & Convention
180-190 Ville Marie Drive, Marystown, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Mar 30, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Oct 20, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Sep 23, 2024	Non-Critical Item(s)	801 - Proper location of thermometers and thermometers working accurately	Thermometer should be always made available in all coolers for proper monitoring of temperature.
		804 - Temperature logs maintained for refrigerated storage units	Temperature logs should be maintained for all refrigerators.
Food - Annual Inspection Feb 28, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Potentially hazardous food displayed in the kitchen counter under cold holding were appeared to at room temperature of 18 degree Celsius for several hours at the time of inspection. Food was thrown out and instructed to maintain cold holding temperature less than or equal to 4 degrees Celsius to avoid time-temperature abuse and to prevent bacterial growth.
		106 - Proper Monitoring of Temperatures	Cold holding and hot holding temperature of potentially hazardous food displayed in the kitchen counter were not being monitored or recorded at the time of inspection. Hot holding and cold holding temperatures should be monitored and recorded daily to protect potentially hazardous food from time-temperature abuse.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection May 07, 2023		Compliant at the time of this inspection	
