



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

**Mary Brown's Famous Chicken & Taters**  
**144-148 McGettigan Blvd., Marystown, 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 - Routine Inspection <b>Nov 03, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Feb 18, 2025</b>		Compliant at the time of this inspection	
Food - Follow-Up Inspection <b>Sep 12, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jul 29, 2024</b>	<b>Critical Item(s)</b>	402 - Food Contact Surfaces Cleaned and Sanitized	The concentration of QUAT sanitizing solution was 150 ppm at the time of inspection. The concentration should be increased at the source to 200 ppm or above to ensure proper sanitation.
	<b>Non-Critical Item(s)</b>	503 - Proper Storage of Frozen Food Items	Frozen chicken was stored on the floor of freezer in small, unsealed plastic bags during the time of inspection. All frozen food should be stored in a properly sealed package, 6 inches off the floor to maintain its quality and to prevent any contamination.
Food - Annual Inspection <b>Feb 13, 2024</b>		Compliant at the time of this inspection	