



**FOOD PREMISES INSPECTION REPORT**  
**for Non-Compliant**  
**Critical / Non-Critical Items**  
**Date of Report - January 31, 2026**

**Mary Brown's**

**210 Drake Avenue, Labrador City, 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>Jan 26, 2026</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Sep 11, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Mar 18, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Sep 26, 2024</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures ≤ 4 degrees celsius	<b>Corrected During Inspection</b> Front deli cooler (with sauces) not holding food safe temperatures-food moved to another cooler
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Please have the deli cooler checked by technician and have it repaired
Food - Routine Inspection <b>Feb 01, 2024</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Many coolers holding temperatures between 4-5 degrees Celsius - please have the coolers checked and re-calibrated to food safe temperatures.  Additionally, sanitizer strength around 400 PPM - please have the machine re-calibrated to dispense sanitizer @ no-rinse concentration.