



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/*](https://www.gov.nl.ca/gs/inspections/)

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Jan 26, 2026		Compliant at the time of this inspection	
Food - Annual Inspection Sep 11, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Mar 18, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Sep 26, 2024	Critical Item(s)	101 - Cold holding temperatures <= 4 degrees celsius	Corrected During Inspection Front deli cooler (with sauces) not holding food safe temperatures-food moved to another cooler
	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Please have the deli cooler checked by technician and have it repaired
Food - Routine Inspection Feb 01, 2024	Non-Critical Item(s)	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.