



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - June 09, 2025

Mary Brown's
1 Churchill Street, Happy Valley-Goose Bay, 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 Jun 05, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Jan 15, 2025	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Ensure the raw chicken and cabbage are kept separated in the cooler to avoid cross contamination.
Food - Routine Inspection Nov 21, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Mar 28, 2024	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Broken floor tiles need to be replaced/fixed.
Food - Routine Inspection Dec 05, 2023	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Build-up of ice in the walk in freezer - have the equipment checked for problems.