



**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](http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection <b>Jun 05, 2025</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Jan 15, 2025</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> Ensure the raw chicken and cabbage are kept separated in the cooler to avoid cross contamination.
Food - Routine Inspection <b>Nov 21, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Mar 28, 2024</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	Broken floor tiles need to be replaced/fixed.
Food - Routine Inspection <b>Dec 05, 2023</b>	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Build-up of ice in the walk in freezer - have the equipment checked for problems.