



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - February 20, 2026**

**Marshall's Cornerstop & Fish Market Ltd.  
2-4 Conception Bay Highway, South River, 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>Feb 17, 2026</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Aug 14, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>May 24, 2025</b>	<b>Non-Critical Item(s)</b>	702 - Non-food contact surfaces properly constructed, in good repair and clean	small rust patches/hole in back exterior door to be addressed to help prevent entry of pests.
Food - Routine Inspection <b>Mar 01, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Dec 02, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Aug 21, 2024</b>	<b>Critical Item(s)</b>	101 - Cold holding temperatures <= 4 degrees celsius	<b>Corrected During Inspection</b> Cooler above 4 C for unknown time, no thermometer or temperature logs. Foods exposed to 4 C or higher for 4 or more hours are not safe for human consumption or distribution.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection <b>Aug 21, 2024</b>	<b>Critical Item(s)</b>	106 - Proper Monitoring of Temperatures	<b>Corrected During Inspection</b> Kitchen cooler temperatures not monitored, temperature exceedances not identified or appropriate action taken.
	<b>Non-Critical Item(s)</b>	506 - Equipment in good repair, cleaned and sanitized	Sink in kitchen is out of order, repairs required
		604 - Toilet facilities: properly constructed, supplied and cleaned	Paper towels in dispenser required at handwash sink in washroom. Patron access to washroom is a food licensing requirement
		801 - Proper location of thermometers and thermometers working accurately	Thermometers required for all coolers unless cooler temperatures are logged and properly monitored
		803 - Chemical Test Kits and/or Papers provided	Sanitizer test strips (chlorine 100 ppm required available for use) required to verify sanitizer concentrations
		805 - Completed Certified Food Safety Training?	Food safety certification for staff required (1 person/shift)