



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - December 17, 2025**

**Subway  
6 Columbia Drive, Marystown, 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<br><b>Nov 03, 2025</b>   |                             | Compliant at the time of this inspection  |   |
| Food - Annual Inspection<br><b>Feb 18, 2025</b>    |                             | Compliant at the time of this inspection  |   |
| Food - Routine Inspection<br><b>Sep 05, 2024</b>   | <b>Critical Item(s)</b>     | 105 - Adequate equipment to maintain food temperatures                                  | Front display cooler is malfunctioning. Cooler is unable to maintain adequate temperature throughout the day. Need to be replaced or repaired.  |
|  | <b>Non-Critical Item(s)</b> | 501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment | Soap and sanitizer dispenser in the three-sink compartment is not functioning properly. Need to replace to ensure adequate dishwashing.<br>The tap in janitor sink is leaking continuously. Should be repaired or replaced. |
|  |                             | 805 - Completed Certified Food Safety Training?   | Food safety course should be completed.   |
| Food - Follow-Up Inspection<br><b>Feb 21, 2024</b> |                             | Compliant at the time of this inspection  |   |



**FOOD PREMISES INSPECTION REPORT  
for Non-Compliant  
Critical / Non-Critical Items  
Date of Report - December 17, 2025**

**Subway  
6 Columbia Drive, Marystown, NL**

*Yearly Operation*

*For additional information on the Inspection process, please see:  
<https://www.gov.nl.ca/gi/inspections/>*

| Inspection<br>Type and Date                     | Compliance Item<br>Type     | Code - Description                                   | Observations and Corrective Actions   |
|---|-----------------------------|--|---|
| Food - Annual Inspection<br><b>Feb 15, 2024</b> | <b>Critical<br/>Item(s)</b> | 402 - Food Contact Surfaces<br>Cleaned and Sanitized | Food contact surfaces were not appeared to be cleaned and sanitized at the time of inspection. Food contact surfaces should be cleaned and sanitized in regular frequencies with QUAT solution prepared to greater than or equal to 200 ppm to control cross-contamination. |