



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - September 18, 2025

Kentucky Fried Chicken
48 Kenmount Road, St. John's, 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		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Sep 17, 2025	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	General cleaning required throughout including under heavy equipment, hard to reach areas and walls near fryer.
		803 - Chemical Test Kits and/or Papers provided	Obtain test papers to check the concentration of sanitizer.
Food - Complaint/Demand Insp. Jul 07, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 29, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Mar 25, 2024	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Increase the frequency of the walk-in cooler cleaning, including the doorstep, coving and flooring.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Premises to conduct a deep cleaning throughout. Surface repairs are required as previously requested.



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Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Routine Inspection Oct 27, 2023	Non-Critical Item(s)	506 - Equipment in good repair, cleaned and sanitized	Clean interior of standup freezer and base/floor of walk-in cooler. Secure liquid drain pipe so that it is directly over the floor drain.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Continue completion of surface refinishing or repair where there are broken tiles, no baseboards or holes in gyproc. Refinish or replace deteriorating surface around bottom of walk-in cooler.
		704 - Adequate protection from vermin and insect pests	Continue with additional sealing of potential routes of entry in front cupboard area and daily monitoring. Remind staff to correctly replace devices as they are moved.