



**FOOD PREMISES INSPECTION REPORT**  
for Non-Compliant  
Critical / Non-Critical Items  
**Date of Report - February 19, 2025**

**Golden Fried Chicken**  
**1 Church Street, St. Alban's, 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>Feb 14, 2025</b>	<b>Non-Critical Item(s)</b>	901 - Other Non-Critical Item	Items to throw out from previous days -chicken in warming drawer turned off overnight - fries gone bad in soak
Food - Annual Inspection <b>Jul 24, 2024</b>	<b>Critical Item(s)</b>	102 - Hot Holding Temperatures >= 60 degrees celsius	<b>Corrected During Inspection</b> Gravy must be held at 60C or hotter. Holding at 49/50C at time of inspection.
Food - Routine Inspection <b>Feb 08, 2024</b>		Compliant at the time of this inspection	
Food - Annual Inspection <b>Jul 26, 2023</b>	<b>Non-Critical Item(s)</b>	704 - Adequate protection from vermin and insect pests	Keep outside door closed at all times unless a screen door is installed.