



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

Inspection Type and Date	Compliance Item Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Feb 14, 2025	Non-Critical Item(s)	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 Jul 24, 2024	Critical Item(s)	102 - Hot Holding Temperatures >= 60 degrees celsius	Corrected During Inspection Gravy must be held at 60C or hotter. Holding at 49/50C at time of inspection.
Food - Routine Inspection Feb 08, 2024		Compliant at the time of this inspection	
Food - Annual Inspection Jul 26, 2023	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Keep outside door closed at all times unless a screen door is installed.