



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 26, 2025

KFC

64-72 McGettigan Blvd., Marystown, 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 - Annual Inspection Feb 20, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Sep 05, 2024	Critical Item(s)	401 - Food Separated and Protected	Corrected During Inspection Raw chicken thawed in the refrigerator should be placed in small batches in leakproof trays to avoid dripping of water on to the chicken stored in the lower compartments to prevent cross contamination.
	Non-Critical Item(s)	603 - Proper disposal of sewage and waste water	The wastewater plumbing of the premises is blocked and damaged causing foul smell throughout the premises especially in the washrooms. Necessary measures should be taken to remedy the issue.
		701 - Garbage and refuse properly disposed and facilities maintained	Outside garbage bins are damaged and have holes on it. Should be replaced or repaired to provide enough protection from pests.
Food - Annual Inspection Feb 21, 2024		Compliant at the time of this inspection	
Food - Routine Inspection Jun 10, 2023		Compliant at the time of this inspection	