



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

**KFC**  
**64-72 McGettigan Blvd., Marystow, 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 - Annual Inspection <b>Feb 20, 2025</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Sep 05, 2024</b>	<b>Critical Item(s)</b>	401 - Food Separated and Protected	<b>Corrected During Inspection</b> 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.
	<b>Non-Critical Item(s)</b>	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 <b>Feb 21, 2024</b>		Compliant at the time of this inspection	
Food - Routine Inspection <b>Jun 10, 2023</b>		Compliant at the time of this inspection	