



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - January 31, 2026

Kentucky Fried Chicken
69 Manitoba Drive, Clarenville, NL
Yearly Operation

For additional information on the Inspection process, please see:
<https://www.gov.nl.ca/gs/inspections/>

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Jan 23, 2026	Non-Critical Item(s)	503 - Proper Storage of Frozen Food Items	The freezer door was removed for maintenance at the time of inspection. Frozen food items were not relocated to another freezer or cooler during this period.
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Highchair requires cleaning.
Food - Routine Inspection Jul 09, 2025	Non-Critical Item(s)	501 - Adequate facilities available to wash, rinse, and sanitize utensils and equipment	Do not wash raw meat or dispose of containers that held raw meat in the three-compartment sink.
Food - Annual Inspection Dec 16, 2024		Compliant at the time of this inspection	