



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 07, 2026

Sweet Shop / Chester Fried Chicken
122 Queen Street, Stephenville, NL

Yearly Operation

For additional information on the Inspection process, please see:
[*https://www.gov.nl.ca/gs/inspections/*](https://www.gov.nl.ca/gs/inspections/)

Inspection Type and Date	Compliance Item		Observations and Corrective Actions
	Type	Code - Description	
Food - Annual Inspection Feb 03, 2026	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?	Food safety training required for one person on site at all times. Please forward copies of completed certificates to Service NL via email.
Food - Routine Inspection Jul 09, 2025	Critical Item(s)	202 - Adequate Handwashing Facilities Supplied and Accessible	Handwashing sink must be only used for handwashing and must be supplied with paper towel
Food - Annual Inspection Jan 16, 2025		Compliant at the time of this inspection	
Food - Routine Inspection Aug 27, 2024		Compliant at the time of this inspection	