



FOOD PREMISES INSPECTION REPORT
for Non-Compliant
Critical / Non-Critical Items
Date of Report - February 03, 2026

KFC - Kentucky Fried Chicken
80 Main Street, Stephenville, 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 Type	Code - Description	Observations and Corrective Actions
Food - Routine Inspection Jan 27, 2026	Non-Critical Item(s)	604 - Toilet facilities: properly constructed, supplied and cleaned	Washrooms to be cleaned especially floors and diaper tables
		702 - Non-food contact surfaces properly constructed, in good repair and clean	Cleaning required behind drive-thru drink machine
Food - Annual Inspection Jul 17, 2025	Non-Critical Item(s)	805 - Completed Certified Food Safety Training?	At least one employee per shift must be trained in food safety
Food - Routine Inspection Jan 23, 2025		Compliant at the time of this inspection	
Food - Annual Inspection Jul 11, 2024		Compliant at the time of this inspection	