



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/*](https://www.gov.nl.ca/gs/inspections/)

| Inspection Type and Date | Compliance Item | | Observations and Corrective Actions |
|--|-----------------------------|--|--|
| | Type | Code - Description | |
| 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 | |