



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN	11:08am	TIME OUT	2:15pm
DATE	11-3-16	PAGE	1 of 5

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: KFC	OWNER: AMPEX	PERSON IN CHARGE: Micah Casteel
ADDRESS: 3 Chat Drive	ESTABLISHMENT NUMBER: 0878	COUNTY: 187
CITY/ZIP: Leadington, 63601	PHONE: 573-431-1380	FAX: 573-4321-1380
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item		
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination				<input checked="" type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>[Signature]</i>	Micah Casteel	Date:	November 3, 2016
Inspector: <i>[Signature]</i>	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	11-17-16



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME KFC		ADDRESS 3 Chat Drive	CITY /ZIP Leadington, 63601
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Buffet HH chicken, corn, mashed pot	136,151,153	Chicken in hot cabinet	162
Buffet CH salad, slaw, cottage cheese	42,41,41	Mashed potatoes in hot cabinet	145
Hot hold: chicken strips,mashed pot	165, 161	Traulsen freezer #1 & #2 at fryers	5, 0
Hot hold: mac & cheese, chicken	162, 146	Walk-in cooler	40
Slaw in front cooler	38	Walk-in freezer	10

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
4-202.11A	Broken plastic containers were observed inserted into the hot wells of the pack-line. Multi-use food contact surfaces shall be free of breaks, cracks, chips, inclusions and imperfections that inhibit adequate cleaning and sanitation. Please replace all damaged food contact equipment.	11-17-16	MC
4-601.11A	An accumulation of mold and debris was observed on the nozzle housing of the soda fountain located at the drive-up area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this area.		
4-202.11A	Cracked plastic food equipment was observed in clean storage in the kitchen. Multi-use food contact surfaces shall be free of breaks, cracks, chips, inclusions and imperfections that inhibit adequate cleaning and sanitation. Please replace all damaged food contact equipment.		
4-601.11A	An accumulation of dirt, grime, food residue and peeling paint was observed on all surfaces of the mixer in the kitchen. Food contact surfaces shall be clean to sight and touch. Please thoroughly clean the mixer of all debris and peeling paint.		
4-601.11A	Dirt, debris, food residue and mold was observed on sheet trays and up-right rolling racks in the walk-in cooler. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize all of the food equipment and rolling racks.		
4-202.11A	Many of the aluminum sheet pans in use in this facility have holes worn through the bottom of the pan. Multi-use food contact surfaces shall be free of breaks, cracks, chips and imperfections that inhibit adequate cleaning and sanitation. Please remove damaged food equipment from service.		

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
6-501.12A	An accumulation of dirt and food debris was observed in the cut-out areas of the cabinet floor below the buffet area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean and disinfect this area.	11-17-16	MC
6-501.12A	An accumulation of dirt, grease and food residue was observed built up on the indirect drain and surrounding areas below the buffet. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean and disinfect this area.		
6-501.12A	An accumulation of dirt, mold and debris was observed in the cabinets below the soda fountain at the drive-up area. Physical facilities shall be cleaned as often as necessary to keep clean.		
6-202.11A	Ceiling lights in the kitchen area are not fully shielded as the clear tube surrounding the bulb is not joined with the end cap. Light bulbs located in areas of food preparation and storage shall be fully shielded or shatter-resistant. Please repair the light shielding so that the bulb is fully enclosed.		
4-601.11C	An accumulation of food debris was observed on the interior and in the door seals of both Traulson freezers across from the fryers. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the freezers and door seals.		
6-501.12A	An accumulation of dust and food residue was observed on the ceiling throughout the facility kitchen area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the ceilings.		

EDUCATION PROVIDED OR COMMENTS

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4-202.11A	<p>One of the facility ice buckets was observed to be broken. Multi-use food contact surfaces shall be free of breaks, cracks, chips, inclusions and imperfections that inhibit adequate cleaning and sanitation. Please replace all damaged food contact equipment.</p> <p>Note: The walls, floors, ceilings, shelving, equipment and fixtures throughout the kitchen and storage areas are in need of a thorough cleaning.</p>	11-17-16	MC
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6-501.14A	An accumulation of dust and debris was observed on the HVAC vents in the kitchen area. Intake and exhaust air ducts shall be cleaned so they are not a source of contamination by dust, dirt, and other materials.	11-17-16	MC
6-501.12A	An accumulation of dirt and debris was observed on the floor throughout the kitchen and storage areas; especially below equipment, in corners and at floor/wall junctures. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floors throughout the facility.		
4-601.11C	An accumulation of dust and food residue was observed on the rolling canned-goods racks in the kitchen area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the rolling racks.		
4-601.11C	An accumulation of dust and debris was observed on open wire shelving throughout the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelving.		
6-501.12A	Dust and food residue was observed on wires, conduit and exposed surfaces between the breadng table and the prep area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.		

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4-601.11C	Low-profile rolling carts for cases of food in the walk-in cooler were observed to be dirty. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the carts.	11-17-16	
6-501.12A	The walk-in cooler floor is dirty. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walk-in cooler floor.		
4-601.11C	Dirt and residue was observed on surfaces of the open wire shelving in the walk-in cooler. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the wire shelving in the walk-in cooler.		
4-601.11C	An accumulation of dirt and debris was observed on the facility floor fan. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the fan.		
6-501.18	The facility mop sink is dirty. Plumbing fixtures such as sinks and toilets shall be cleaned as often as necessary to keep them clean. Please clean the mop sink.		
5-205.15B	A water leak was observed at the KAY chemical dispenser located above the mop sink. A plumbing system shall be maintained in good repair. Please repair the leak at this location.		
6-501.12A	The floor in the dry storage/utility room is dirty. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this room.		

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6-501.12A	An accumulation of pooled soda syrup was observed on the floor in the soda room. This area was also generally cluttered and dirty. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this room.	11-17-16	MC
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