



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

TIME IN	10:37 am	TIME OUT	1:29 pm
DATE	Feb. 2, 2016	PAGE	1 of 3

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: Melissa Thurman
ADDRESS: 3 Chat Road	ESTABLISHMENT NUMBER: 0878	COUNTY: 187
CITY/ZIP: Leadington 63601	PHONE: (573)431-1380	FAX: (573)431-1380
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 checked="" type="checkbox"/> OUT 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input type="checkbox"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food in good condition, safe and unadulterated	✓			Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT 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					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input 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					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 type="checkbox"/>	<input checked="" 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>Melissa Thurman</i> Melissa Thurman	Date: February 2, 2016
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: Feb. 9, 2016



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

ESTABLISHMENT NAME KFC		ADDRESS 3 Chat Road		CITY /ZIP Leadington 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, Traulsen freezer		4	Ambient, walk-in cooler		39
Ambient, walk-in freezer		18	Corn, walk-in cooler		35
Cut cabbage, walk-in cooler		38	Chicken, walk-in cooler		38

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
----------------	----------------	-------------------	---------

NOTE	<p>PRIORITY ITEMS</p> <p>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.</p> <p>TEMPERATURES, in degrees Fahrenheit: Cold hold table: cheese 32, slaw 35 Hot hold table: corn 148, gravy 152, potatoes 157, fries 159 Hot hold cabinets: chicken 178, 164, 180 Hot hold cabinet: ambient 180, green beans 156 Hot hold cabinet: ambient 178, chicken 157 and 173 Hot hold cabinet: ambient 152, chicken 162, 153 Hot hold cabinet: ambient 180 Hot hold cabinet: ambient 165; green beans 172, dumplings 186 Hot hold cabinet: ambient 150, green beans 168 Under counter cooler: ambient 42, slaw 42; under counter cooler: ambient 34 Chicken, deep fryer: 188, 199, 201, 212</p>		
3-501.16A	The under-counter cooler below the fries hot hold had ambient temperature of 42F, and slaw held in the unit had temperatures of 42F. Food shall be held at 41F or lower. Please do not use this unit to hold potentially hazardous food cold until it reliably holds food at 41F or lower. Temporarily corrected on site by moving slaw to another cooler.	2/9/16	MT
3-202.15	Two cans (size 10) of beets were badly dented, jeopardizing the contents. Packaging shall protect the contents. Please discard or mark for return to distributor and store in a designated place for returns. CORRECTED ON SITE by marking and placing in area for return to distributor	COS	MT

Code Reference	CORE ITEMS	Correct by (date)	Initial
----------------	------------	-------------------	---------

	<p>CORE ITEMS</p> <p>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.</p>		
4-203.12A	The thermometer in the cooler below the fries hot hold unit had a broken thermometer. Please install an accurate thermometer in an easy-to-read location in the warmest part of this cooler.	2/9/16	MT
4-601.11C	Mold and debris observed on the seals and sealing edge of the cooler beneath the fries hot hold. Please wash, rinse, and sanitize seal and edges.	COS	↓
4-601.11B	Accumulation of debris observed on the trays stored inside the tall hot hold cabinets. Please scrub trays to remove baked on debris.		
4-601.11C	Mold observed on the grate over the drain bin of the soda dispenser by the drive-up window. Please wash, rinse, and sanitize grate and bin to reduce mold growth. CORRECTED ON SITE by cleaning		
4-601.11C	Accumulation of debris observed in the cabinets below the tea and soda dispensers. Please clean as often as needed to keep clean.		
6-202.15A	Daylight observed at lower edge of drive-up window. Please seal to reduce pest entry points.		
6-501.12A	Dirty water pooled beneath shelf, and debris beneath other shelves, in dry storage room. Please clean floor and keep dry.		
6-202.11A	Shields were not inserted into the endcaps at one end on each of all four bulbs in the ceiling fixtures in the dry storage room. Please insert shields into endcaps to fully protect.		
6-501.12A	Accumulation of debris on the floor of the walk-in cooler. Please clean as often as needed to keep clean.		
6-501.12A	Accumulation of debris on the floor of th walk-in freezer. Please clean as often as needed to keep clean.		
5-501.113	The lid on the outdoor dumpster was open. Please keep lid closed to reduce pest attraction.		
5-501.115	Accumulation of empty boxes in the outdoor dumpster enclosure. Please keep enclosure clean of litter to reduce pest harborage conditions.		

EDUCATION PROVIDED OR COMMENTS

NOTE: This inspection was conducted simultaneously with a Risk Factor Study.

Person in Charge /Title: <i>Melissa Thurman</i> Melissa Thurman		Date: February 2, 2016	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date: Feb. 9, 2016



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

ESTABLISHMENT NAME KFC		ADDRESS 3 Chat Road		CITY / ZIP Leadington 63601		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
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
4-601.11A	Rust and perhaps mold observed on the inside of the ice maker, on the top where deflector attaches. Please repair to prevent rust, or replace machine. Remove ice, wash, rinse, sanitize, and air dry before returning to service.				2/9/16	MT
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
4-603.14A	Trays used to serve customer food were sanitized but not washed between customers. Trays are food-contact surfaces. Please wash, rinse, and sanitize trays between customers. A 4-door Traulsen freezer was not functioning during this inspection. The unit was turned off and there was no food held in the unit. Please repair, replace, or remove the unit from the facility. A leak was observed in the soda dispenser at the drive-up window. Please repair to keep equipment in good condition. CORRECTED ON SITE by serviceman repairing the unit. The outside entry door into the dining room did not fully self-close. Please repair so door will fully self-close and seal to reduce pest entry points. A leak observed in the water inlet to the hot water dispenser. Please repair.				COS	MT ↓ ✓
4-603.16A					2/9/16	
4-501.11A					COS	
4-501.11A					2/9/16	
6-202.15A					2/9/16	
5-205.15A	2/9/16					
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title: <i>Melissa Thurman</i> Melissa Thurman				Date: February 2, 2016		
Inspector: <i>Rose Mier</i> Rose Mier		Telephone No. (573)-431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Feb. 9, 2016		