



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

TIME IN	11:29 am	TIME OUT	2:10 pm
DATE	August 8, 2017	PAGE	1 of 4

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: Kaitlyn Thomas, Shift Supervisor
ADDRESS: 3 Chat Drive	ESTABLISHMENT NUMBER: 0878	COUNTY: St. Francois
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 type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input checked="" 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<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				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT	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				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 <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"/> 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			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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title:	<i>Kaitlyn Thomas / Shift Supervisor</i>		Date:	August 8, 2017
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:	August 30, 2017



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH 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
Corn, oven		151	Cold hold: cut lettuce, cheese		38, 40
Ambient, serving line cooler		30	Hot hold: mashed potatoes, brown gravy, corn		168, 163, 154
Ambient, serving line hot hold cabinet		160	Chicken, hot hold (strips, nuggets, wings)		198, 188, 167
Ambient, hot hold cabinets in kitchen		165,190,165	Ambient, cooler below fries hot hold		35
Freezers, ambient		0, 0	Chicken, oven		165 to 199

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

NOTE	TEMPERATURES, in degrees Fahrenheit: Henny Penny hot hold cabinets in serving line: ambient 140, 180, chicken 152 to 198 Chicken, deep fryers: 179 to 212; walk-in freezer, outside 19		KT
4-601.11A	Mold observed on the housing around the nozzles of the soda dispenser in the drive-up area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize entire nozzle area (and nozzles) at least daily.	8/8/17	↓
4-202.11A	Three ladles, hanging on the rack by the microwave, were marred and rusted. Food contact surfaces shall be smooth and free of imperfections. Please dispose of ladles.	8/8/17	
4-601.11A	One ladle, hanging on the rack by the microwave, had food debris on the bowl and handle. Please remove all food debris during cleaning, and inspect for cleanliness before storing.	8/8/17	
3-501.16A	The ambient temperature of the walk-in cooler was 42F, and the food temped in the cooler was 42.8 to 43F. Food shall be held at 41F or lower. NOTE: manager turned the thermostat down, but an employee stated the thermostat was raised earlier because the unit was freezing up. Please monitor the temperature of the foods in the unit as well as the ambient temperature at least every four hours. If 41F is not maintained, please have unit repaired. Final temperature during this visit was 39F. COS	COS	
4-602.11C	Staff were observed taking the dispensing spoon from a pulled container of corn and placing it into a fresh container of corn prior to putting it on the buffet. Serving utensils shall be washed, rinsed, and sanitized prior to reuse in food that is held by Time as a Public Health Control. Please ensure staff use clean and sanitized utensils in fresh food containers when replacing food on the buffet.	8/8/17	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

4-601.11C	Accumulation of debris and mold observed on and in the creases of the door seal gasket on the cooler in the service line. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean gasket creases and mold from gasket surfaces.	8/10/17	↓
4-501.11A	Liquid observed pooled in the bottom of the cabinet below drive-up soda dispenser. Equipment shall be maintained in good repair. Please determine source of liquid and repair.	8/30/17	
4-204.112B	Thermometers were not installed inside the hot hold cabinets. Hot holding units shall be equipped with accurate thermometers in convenient-to-read locations in the coolest part of the unit. Please install a thermometer in every hot hold unit.	8/9/17	
6-202.15A	Daylight observed around the frame of the drive-up window. Outside openings shall be sealed to reduce pest entry. Please seal the window.	8/30/17	
4-601.11C	Accumulation of debris observed on the insides of all the hot hold cabinets. Please clean all surfaces of cabinets as often as needed to prevent debris accumulation.	8/30/17	
4-501.11A	Water was pooled in the bottom of the cooler located below the hot hold fries area. Please determine source of liquid and repair. Keep cooler dry to reduce mold and bacterial growth.	8/30/17	
4-601.11C	Accumulation of debris observed on the mobile rack holding cans, located below the hot water dispensers. Please clean rack as often as needed to keep clean.	8/30/17	
6-501.12A	The area behind and around the hot water dispensers, and the sides of the dispensers, were coated with flour. Please clean area as often as needed to prevent accumulation of flour or breading.	8/30/17	
6-501.12A	Debris observed on the floor in the bag-in-boxes room. Physical facility shall be kept clean. Please clean floor as often as needed to keep clean.	8/30/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Karlyn Thomas, Shift Supervisor</i>		Date: August 8, 2017
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: August 30, 2017



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6-501.11	The seal between the handwashing sink and the splash guard was broken, and debris was observed in the crevice. Please remove remaining seal, clean and sanitize, and reseal.	8/30/17	
4-601.11C	Debris observed on the shelves and support stands holding clean equipment above the microwave. Equipment shall be protected while in storage. Please clean shelves and support stands as often as needed to keep clean and protect clean equipment from contamination.	8/30/17	
5-501.13A	The trash can in the room holding bag-in-boxes was broken. Trash cans shall be durable, cleanable, leak-proof, and pest resistant. Please discard this trash can.	8/30/17	
5-205.15B	Leaks were observed in the sprayer head at the 3-vat sink, and the water faucets had to be forced off to prevent leaking from the faucet. Also, water was leaking below the 3-vat sink. Plumbing shall be maintained in good repair. Please repair all leaks.	8/30/17	
4-501.14C	Debris/mold observed on the sprayer head, water pipes, drain pipes, handles, and faucets of the 3-vat sink. Warewashing equipment shall be kept clean. Please clean all surfaces of sink at least daily.	8/30/17	
4-901.11A	Equipment was observed wet-nested on the clean equipment rack and on the 3-vat drainboard. Equipment and utensils shall be air dried after cleaning and before storing. Please provide adequate shelving to allow complete air drying.	8/8/17	
6-202.15A	Daylight was observed below the back entry door. Please seal to reduce pest entry points.	8/30/17	
4-204.112B	A thermometer was not found on the inside of the walk-in cooler, and the integral thermometer that displayed on the outside of the unit was not accurate (reading 45F). Cooling units shall have accurate thermometers placed in a convenient-to-read location in the warmest part of the unit. Please install an accurate thermometer in this unit and monitor a minimum of every four hours.	8/9/17	

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4-601.11A	STORAGE ROOM Debris and mold observed on the deflector of the ice maker. Please discard ice, wash, rinse, sanitize, and air dry machine before returning to service.	8/8/17	KT
4-601.11A	DINING ROOM Algae and mold observed on the ice chute of the soda dispenser. Please wash, rinse, and sanitize the ice chute at least daily.	8/8/17	↓
5-501.115	CORE ITEM: Trash observed inside the outside dumpster enclosure. Enclosures shall be free of litter. Please clean the enclosure to reduce pest attraction and harborage conditions.	8/30/17	

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6-501.11	Holes were observed in the tiles around the handwashing sink, and tiles were missing or broken near the entry door into the break room area. Physical facilities shall be maintained in good repair, and walls shall be smooth and nonabsorbent to allow effective cleaning. Please repair/replace broken or missing tiles throughout the facility.	8/30/17	KT
6-501.12A	Debris observed on the floor inside the walk-in cooler. Please clean floor as often as needed to keep clean.	8/30/17	↓
4-601.11C	Debris accumulation observed on the shelves inside the walk-in cooler. Please clean shelves as often as needed to keep clean.	8/30/17	
6-202.11A	One bulb beneath the hood (over fryers) was not shielded. Bulbs in food preparation areas shall be shielded or shatter resistant. Please install a shield over the bulb, or replace with a shatter-resistant bulb.	8/9/17	
5-205.15B	A leak was observed in the faucet, and another in the drain, of the mop sink. Please repair both leaks.	8/30/17	
4-601.11C	Accumulation of debris observed on the grated trays on which the ice buckets drained, on inside the container holding the in-use ice scoop. Please wash, rinse, sanitize the trays, scoop holder, ice scoop, and ice buckets at least daily.	8/8/17	
6-501.12A	Mold, debris, and puddled water were observed on the floor, especially around ice maker, mops, and under shelves. Please clean and sanitize, and determine source of water.	8/30/17	
4-903.11A	A box of single-use cups was stored on the floor. Single use items shall be stored a minimum of six inches off the floor. Please elevate cups.	8/8/17	
4-601.11C	The shelves were dirty. Please clean shelves to protect items held on the shelves from contamination.	8/30/17	

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