



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

TIME IN	11:49 am	TIME OUT	3:35 pm
DATE	March 14, 2018	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 Brands	PERSON IN CHARGE: Lori Smith
ADDRESS: 627 Walmart Drive	ESTABLISHMENT NUMBER: 0832	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: (573)756-5765	FAX: (573)756-5765
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/A N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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"/> IN <input type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A 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"/> IN <input 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 type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> 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"/> IN <input 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 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 type="checkbox"/>	<input checked="" 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>Lori Smith</i>	Lori Smith	Date:	March 14, 2018
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:	March 28, 2018



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

ESTABLISHMENT NAME KFC		ADDRESS 627 Walmart Drive		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Beverage cooler, ambient		40	Hot hold: ambient, fried chicken		160, 140 to 146
Chicken, deep fryer		202 to 208	Lg. Cole Slaw cooler: ambient, slaw		35, 34
Traulsen freezer, ambient		8	Steam table: mashed potatoes, gravy, corn		140, 162, 168
Walk-in freezer, ambient		12	Prep table cold hold: coleslaw, cheese		40, 39
			Chicken Hot hold: popcorn, fillet, strip		176, 175, 138

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

	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	This inspection was conducted with Mr. Jon Peacock, EPHS and Mr. Ethan White, CD nurse in response to a report that two siblings were diagnosed with Salmonella. Both children had eaten at this restaurant three days prior to onset of symptoms on March 6, 2018. Upon arrival, we met with Ms. Lori Smith, facility manager. Ms. Smith was questioned concerning employees who have been absent or sent home due to vomiting and diarrhea before or after March 3; she stated that there were no employees known to have been ill with vomiting or diarrhea during this time period.		
NOTE	The employee health policy was posted for all staff to view and was in compliance with the Missouri Food Code.		
NOTE	When questioned, Ms. Smith explained the process of cooling chicken and pot pies. The foods are cooled with monitoring within acceptable time and temperature parameters and in such a manner as to facilitate rapid cooling.		

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

	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.		
4-203.11A	The thermometer in the beverage cooler was broken. Thermometers shall be accurate. Please install an accurate thermometer in a convenient to read location inside this cooler.	3/28/18	LS
3-307.11	Employee food was stored with facility food in the Traulsen freezer. Employee food shall be stored where facility food cannot be contaminated. CORRECTED ON SITE by disposing of employee food.	↓	↓
6-501.110B	An employee jacket was observed on top of single-use items in the drive-up window area, and another jacket was on top of single-service aprons on the rack near the walk-in cooler. Employees shall store personal belongings in a designated area where single-use items, food, clean linens, and clean equipment cannot be contaminated. Please provide a designated area to store employee jackets.		
4-501.11B	The door on the walk-in cooler would not fully close. Equipment shall be maintained in good repair. NOTE: according to manager, the door will be replaced when the facility undergoes a remodel within the next few months.		
6-501.12A	Accumulation of debris observed on the condenser, grates over the condenser fans, and the ceiling in front of the condenser inside the walk-in cooler. Food shall be protected while in storage. Please clean to prevent debris from blowing onto foods.		
6-501.12A	The floor was wet around the ice maker. The hose for the melt water was not draining into the floor drain. Please stabilize the hose so it drains into the drain.		
6-501.12A	Accumulation of debris observed around the water softener salt holder and beneath the shelves. Facility shall be clean. Please clean as often as needed to keep clean.		
6-501.14A	Debris observed on the vent in the women's bathroom. Ventilation systems shall not be a source of contamination. Please clean vent as often as needed to keep clean.		

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 indicates the item was not observed or is not applicable.

Person in Charge /Title:	<i>Lori Smith</i> Lori Smith	Date:	March 14, 2018
Inspector:	<i>Rose Mier</i> Rose Mier	Telephone No.	EPHS No.
		(573)431-1947	1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	March 28, 2018



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

ESTABLISHMENT NAME KFC		ADDRESS 627 Walmart Drive	CITY /ZIP Farmington 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Fried chicken/heated cabinet	152-156	Walk in cooler: ambient, green beans, chix pot pie	39, 62, 42
Mashed potatoes with gravy/heated cabinet	140	Walk-in cooler: cooked chicken, raw chicken	41, 41, 41
Pot pie/heated cabinet	178	Macaroni & cheese/heated cabinet	170
Wedge potatoes/Fry dump station	162	Popcorn chicken/Heated drawer	170
Cole slaw/Cold holding unit	44	Corn/Green beans/KFC hot holding cabinet	180

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	Debris observed on the hood ribs and pipes above the fryers, posing the possibility of food contamination from falling debris. Please clean all surfaces of hood.	3/28/18	RS
3-501.14C	Green beans stored in the walk-in cooler had an internal temperature of 62F. The green beans were opened and placed in the cooler at 10:00 am (approximately 2.5 hours prior to taking this temperature. Food that is at room temperature shall be cooled to 41F within four hours.	COS	RS
4-202.11A	One ice bucket, stored on top of the ice maker, was broken in the bottom. Food contact surfaces shall be smooth and free of cracks and breaks. Please discard ice bucket.		
3-501.16A	Cole slaw was observed 44F in a cold holding unit in the kitchen. Potentially hazardous foods (PHF's) shall be maintained at or below 41F. Ice was added to the refrigeration unit and the cole slaw containers were later observed at 41F. (Corrected on-site)		
5-203.14B	Plastic water tubing was observed connected into the Henny Penny heated food cabinet in the kitchen. No backflow prevention device was observed on this line. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at a food establishment. A greenish substance was observed growing in the tubing. It is not known what this substance is. Please replace this tubing and install an A.S.S.E. (American Society of Sanitary Engineering) rated backflow prevention device on the water supply line or provide information/documentation to the St. Francois County Health Center (SFCHC) showing this equipment is equipped with an acceptable form of backflow protection.		
5-203.14B	Hose was observed connected into a wye connector at the mixing faucet in the mop cleaning area without observed backflow prevention. Please install A.S.S.E. rated hose bib vacuum breakers on each leg of the connector.		

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
6-202.15A	The entry door on the north side of the building was not fully self-closing. Outside entries shall be self-closing and sealed. Please repair to make door self-closing.	3/28/18	RS
4-204.112B	No thermometer was observed in the hot food holding cabinets storing chicken. Heated cabinets storing PHF's shall be equipped with numerically scaled thermometers that are located in the coldest portion of these units.		
4-601.11C	Food debris and a chicken leg was observed on the outside top of the hot food holding cabinet. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris.		
5-205.15B	The water connection was observed leaking behind the Bunn tea/coffee maker in the kitchen. Plumbing systems shall be maintained in good repair.		
6-101.11A	Grouting was observed missing between flooring tiles in the kitchen. Flooring shall be smooth, durable, and easily cleanable.		
6-501.12A	Ceiling vent located above the Traulsen freezer was observed cracked and with debris accumulated on it. Physical facilities shall be maintained in good repair and cleaned as often as necessary to maintain cleanliness.		
4-601.11B	Sheet trays were observed stacked on shelving in the kitchen with an accumulation of baked on grease. These pans shall be kept free of encrusted grease deposits and other soil accumulations. Please clean.		
6-202.15A	Daylight was observed between the rear exterior doors. Outer openings into a food establishment shall be protected against the entry of insects or rodents. Please seal.		
4-501.11A	An under-counter refrigerator was observed inoperable during this visit. According to staff this unit is to be repaired. Equipment shall be maintained in a state of repair per manufacturers' specifications or remove.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Lori Smith</i>	Lori Smith	Date: March 14, 2018
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: March 28, 2018



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

ESTABLISHMENT NAME KFC		ADDRESS 627 Walmart Drive		CITY /ZIP Farmington 63640	
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
Note:	The "Proctor and Gamble" wall-mounted chemical dispensers were observed located above the 3-vat sink and at the mop cleaning area. These units were equipped with signage that stated they were equipped with internal backflow protection. The covers of these units could not be removed to verify this. Please ensure the store employees can remove these covers for visual review.	3/28//18	PS
5-203.14B	The Bunn tea/coffee maker was observed with a water line connected into it. No visible backflow prevention device was observed on the incoming water line. Please install an A.S.S.E. rated backflow prevention device in a visible location on the water connection line to this equipment.		
4-202.11A	A severely dented metal pitcher was observed near the Bunn tea/cover maker. Multi-use food-contact surfaces shall be smooth, free of breaks, open seams, cracks, chips, etc. Please remove this pitcher from the premises.		
4-202.11A	A plastic pitcher was observed with cracking and crazing near the Bunn tea/cover maker. Multi-use food-contact surfaces shall be smooth, free of breaks, open seams, cracks, chips, etc. Please remove this pitcher from the premises.		
4-202.11A	The Hobart floor mixer whisk was observed with broken wires on it. Multi-use food-contact surfaces of equipment shall be smooth, free of breaks, open seams, cracks, chips, etc. Please repair or replace.		
4-101.11A	Metal rack was observed with blue material coming off at the 3-vat sink drainboard. Materials used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors. Please replace.		

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

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Lori Smith</i>	Lori Smith	Date: March 14, 2018
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: March 28, 2018