



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

TIME IN	10:30 am	TIME OUT	1:20 pm
DATE	July 14, 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: Amplex Brands	PERSON IN CHARGE: Kaitlyn Shaver
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			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			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"/> 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			IN <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			IN <input checked="" type="checkbox"/> OUT 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			IN <input checked="" type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN <input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <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		
IN <input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/> OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
IN <input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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 type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/>	<input checked="" 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 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				<input checked="" type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" 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 Shaver</i>	Kaitlyn Shaver	Date:	July 14, 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:	July 26, 2017



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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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
Chicken, fryer	165 to 199	hot hold cabinet: ambient, g. beans, mac/cheese	140, 157, 110
fried potatoes, hot hold	142	hot hold cabinet: ambient, beef/gravy, potatoes	168, 155, 160
Beverage cooler	38	cold hold wells: slaw, cut lettuce, cheese	37, 42, 37
chicken, pressure fryer	180 to 203	hot hold: chicken filet, chicken nugget, wings, thighs	166, 156, 168, 188
Traulsen 4-door freezer, ambient	10	hot hold wells: gravy, corn, potatoes	150, 156, 135

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.			
	TEMPERATURES, continued, in degrees Fahrenheit: Sliding door hot hold cabinet: ambient 174, mac & cheese 153, green beans 157, mashed potatoes 145 Henny Penny hot hold cabinets (A) ambient, chicken 163, 160, 165; (B) ambient, chicken 162, 168		KS
3-403.11A	Macaroni and cheese, held in the hot hold cabinet, had internal temperatures of 110 to 115. According to manager, this food is reheated in the oven prior to placing in the hot hold cabinet. Food that is reheated shall be reheated to 165F for 15 seconds before hot holding. Please reheat this food to 165F for a minimum of 15 seconds. Please temp foods after reheating and before placing in hot hold cabinet. CORRECTED ON SITE by discarding macaroni and cheese.	COS	
4-601.11A	Dried food debris observed inside the Sharp microwave. Food contact surfaces shall clean to sight and touch. Please wash, rinse, and sanitize this microwave every four hours, more often if needed to keep clean.	7/14/17	
4-601.11A	Mold and algae observed in the ice chute and behind the soda nozzles on the soda dispenser in the drive-up area. Please wash, rinse, and sanitize ice chute and areas around soda nozzles daily.		
4-601.11A	Customer food trays were observed wiped with a sanitizer cloth after use without first washing and rinsing. Food contact surfaces shall be washed, rinsed, and sanitize after use. NOTE: sanitizer is not effective on surfaces that are not thoroughly clean. Please wash, rinse, and sanitize trays after each use.	7/14/17	
4-601.11A	Food and grease debris that was able to be scraped off were observed on the flat trays, stored on the clean equipment rack across from the 3-vat sink. Please clean debris off all surfaces of trays.	7/15/17	
6-501.111	The fly population was excessive inside the facility. Please institute methods to reduce flies inside the facility, such as installing air curtains, hanging non-insecticidal sticky strips in approved locations, installing flying bug zapper in approved location, emptying trash frequently, and keeping floors and equipment clean.	7/26/17	

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.			
4-204.112	A thermometer was not found in the following units: (A) hot hot cabinet located next to the Sharp microwave; (B) hot hold cabinet located above the prep table; (C) both Henny Penny hot hold cabinets; (D) the hot hold cabinet located next to the bun toaster. Thermometers shall be placed inside hot hold units in a convenient-to-read location in the coolest part of the unit. Please install an accurate thermometer in the units and read at least every four hours.	7/26/17	KS
4-601.11C 6-501.114A	Two under-table coolers that were not in use were dirty on the inside and in the creases of their door gaskets. Equipment shall be cleaned at a frequency to prevent debris accumulation, and equipment that is non-functioning or no longer used shall be removed from the establishment. Please clean and repair the coolers, or remove them from the facility.	7/16/17	
4-901.11A	Clean equipment, stored on the bottom shelf of the table holding the can opener, was wet nested. Equipment shall be air dried before storing nested. Please allow complete air drying of all equipment and utensils before storing.	7/14/17	
4-601.11C	Accumulation of grease splatters observed on the bottom shelf of the table located across from the deep fryers. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean shelf.	7/14/17	
4-601.11A, B	Flat trays, stored on the clean equipment rack across from the 3-vat sink, were wet nested. Please allow complete air drying of equipment after cleaning and before storing nested.	7/14/17	
5-205.15B	Leaks were observed in the plumbing fixtures located at the mop floor sink. Plumbing shall be maintained in good repair. Please repair the leak(s).	7/26/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Kaitlyn Shaver</i>	Kaitlyn Shaver	Date: July 14, 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: July 26, 2017



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
		Walk-in cooler: ambient, potato salad	38, 36

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
7-201.11	Boxes of sanitizer were stored above food in the storage room. Chemicals shall be stored separately from or below food, clean equipment, single-use items, and clean linens. Please move sanitizer to a location where these items are protected from contamination.	7/14/17	KS
4-601.11A	Mold and algae observed on the ice chute and behind the soda nozzles on the soda dispenser in the dining room. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the ice chute and areas around the nozzles at least daily.	7/14/17	

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5-205.15B	A leak was observed below the washing vat of the 3-vat sink. Please repair leak to maintain plumbing in good repair.	7/26/17	KS
6-501.12A	Mold, grease, algae, and other debris observed on the pipes below the 3-vat sink. Please clean pipes as often as needed to prevent mold and algae growth, and debris accumulation.	7/17/17	
4-601.11C	Debris accumulation observed in the creases of the door gaskets and in the bottom of the Traulsen 4-door freezer. Please clean freezer and door gaskets as often as needed to keep clean. area	7/17/17	
6-501.11	Several floor tiles were broken throughout the kitchen. Dirty liquid and food debris was observed puddled in the recesses resulting from the missing broken pieces. Floors shall be smooth and cleanable. Please repair the broken tiles to prevent areas for accumulation of moisture and debris.	7/26/17	
6-501.12A	The floor remained wet in several areas throughout the kitchen during this visit, and food debris was observed in tile grooves, around floor drains, and around equipment. Flies were observed congregating in the areas with food. Physical facilities shall be kept clean. Please clean floor as needed throughout the day to remove spilled food, and implement methods to keep floor dry (such as a floor fan).	7/15/17	
6-501.112	Dead insects were observed in the cabinet of the handwashing sink in the women's bathroom. Dead insects shall be removed from the facility. Please clean cabinet.	7/14/17	
3-307.11	Cut watermelon was stored in a container on top of facility food in the walk-in cooler. According to staff, the watermelon is personal food. Employee food shall be stored in a designated area separately from or below facility food. Please designate an area for employee food where facility food is protected from contamination.	7/14/17	

EDUCATION PROVIDED OR COMMENTS

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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: July 26, 2017



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ESTABLISHMENT NAME KFC	ADDRESS 627 Walmart Drive	CITY /ZIP Farmington 63640
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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
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5-205.15B	One toilet was not in operation in the women's bathroom. Plumbing fixtures shall be maintained in good repair. Please repair or replace toilet.	7/26/17	KS
6-202.15A	There is a hole in the back entry door (peep hole). Outside entries shall be sealed to reduce pest entry points. Please seal hole.	7/26/17	
6-202.15A	The door at the west entry was dragging at the bottom and did not fully self-close. Outside entries shall be self-closing and sealed. Please repair door to self-close and ensure it is thoroughly sealed when closed.	7/26/17	
4-904.11A	Bags of plastic containers were on the floor beside the ice maker in the storage room. Equipment and single-use items shall be stored at least six inches off the floor. Please discard these containers.	7/14/17	
6-501.12A	Accumulation of debris observed on the floor below, behind, and around equipment in the storage room. Please clean all areas of floor as often as needed to keep clean.	7/17/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Karela Shaver</i>	Kaitlyn Shaver	Date: July 14, 2017
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. EPHS No. Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (573)431-1947 1390 Follow-up Date: July 26, 2017