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

TIME IN 10:41am	TIME OUT 12:30pm
DATE 3-29-19	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: Greg Tiefeneruch
ADDRESS: 3 Chat Road		ESTABLISHMENT NUMBER: 0878	COUNTY: 187
CITY/ZIP: Leadington, 63601	PHONE: 573-431-1380	FAX: 573-431-1380	P.H. PRIORITY : ■ H ☐ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ■ RESTAURANT ☐ C. STORE ☐ SCHOOL ☐ CATERER ☐ SENIOR CENTER ☐ DELI ☐ SUMMER F.P. ☐ GROCERY STORE ☐ TAVERN ☐ INSTITUTION ☐ TEMP.FOOD ☐ MOBILE VENDORS

PURPOSE
☐ Pre-opening ■ Routine ☐ Follow-up ☐ Complaint ☐ Other _____

FROZEN DESSERT
☐ Approved ☐ Disapproved ■ Not Applicable
License No. _____

SEWAGE DISPOSAL
■ PUBLIC ☐ PRIVATE

WATER SUPPLY
■ COMMUNITY ☐ NON-COMMUNITY ☐ 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
✓IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
✓IN OUT	Management awareness; policy present		
✓IN OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
✓IN OUT N/O	Proper eating, tasting, drinking or tobacco use		
✓IN OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
✓IN OUT N/O	Hands clean and properly washed		
✓IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
✓IN OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
✓IN OUT	Food obtained from approved source		
IN OUT ✓N/O N/A	Food received at proper temperature		
✓IN OUT	Food in good condition, safe and unadulterated		
IN OUT N/O ✓N/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
✓IN OUT N/A	Food separated and protected		
IN ✓OUT N/A	Food-contact surfaces cleaned & sanitized		
IN OUT ✓N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance	Potentially Hazardous Foods	COS	R
✓IN OUT N/O N/A	Proper cooking, time and temperature		
IN OUT ✓N/O N/A	Proper reheating procedures for hot holding		
IN OUT ✓N/O N/A	Proper cooling time and temperatures		
✓IN OUT N/O N/A	Proper hot holding temperatures		
✓IN OUT N/A	Proper cold holding temperatures		
✓IN OUT N/O N/A	Proper date marking and disposition		
✓IN OUT N/O N/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
IN OUT ✓N/A	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
IN OUT N/O ✓N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
IN OUT ✓N/A	Food additives: approved and properly used		
✓IN OUT	Toxic substances properly identified, stored and used		
	Conformance with Approved Procedures		
IN OUT ✓N/A	Compliance with approved Specialized Process and HACCP plan		

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
✓		Pasteurized eggs used where required		
✓		Water and ice from approved source		
		Food Temperature Control		
✓		Adequate equipment for temperature control		
✓		Approved thawing methods used		
✓		Thermometers provided and accurate		
		Food Identification		
✓		Food properly labeled; original container		
		Prevention of Food Contamination		
✓		Insects, rodents, and animals not present		
✓		Contamination prevented during food preparation, storage and display		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
✓		Wiping cloths: properly used and stored		
✓		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
✓		In-use utensils: properly stored		
✓		Utensils, equipment and linens: properly stored, dried, handled		
✓		Single-use/single-service articles: properly stored, used		
✓		Gloves used properly		
		Utensils, Equipment and Vending		
✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
✓		Warewashing facilities: installed, maintained, used; test strips used		
	✓	Nonfood-contact surfaces clean		
		Physical Facilities		
	✓	Hot and cold water available; adequate pressure		
✓		Plumbing installed; proper backflow devices		
✓		Sewage and wastewater properly disposed		
✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Garbage/refuse properly disposed; facilities maintained		
	✓	Physical facilities installed, maintained, and clean		

Person in Charge /Title: Greg Tiefeneruch			Date: March 29, 2019
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: ■ Yes ☐ No Follow-up Date: 4-22-19

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ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
KFC	3 Chat Road	Leadington, 63601

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Hot Display Area: chicken,	181	Chicken & dumplings in hot cabinet	142
mashed potato, popcorn chicken,	158, 151	Chicken strips in hot cabinet	143
potato wedges	138	Delfield freezer, Traulsen freezer at cookline	5, 0
Buffet: slaw, cottage cheese, peaches,	38, 40, 40	Front service cooler	32
mashed potato, corn, chicken	152,137,170	Walk-in cooler: amb, slaw, pot pie, raw chicken	38,40,41,40

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	An accumulation of metal particles were observed inside the gear housing of the table mounted can opener at the prep area. Food contact surfaces shall be clean to sight and touch. Please clean debris and metal fragments from the can opener daily.	3-29-19	

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
5-202.12	Cold water is not available at the hand wash sink in the kitchen area; making hand washing uncomfortable. Hot water appears to be plumbed to both the hot and cold sides of the faucet. Hand wash sinks shall be provided with hot and cold running water through a mixing faucet. Please restore cold water to the hand wash sink.	4-22-19	
4-601.11C	An accumulation of dust was observed on lower shelved of the steel table at the drive-up area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the table surfaces.		
6-501.12A	An accumulation of dirt and debris was observed on the floor below equipment at the drive-up area. Physical facilities shall be cleaned as often as necessary to keep then clean. Please clean the floor in this area.		
4-601.11C	Minor food splatters were observed on surfaces at the hot display area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean surfaces at this area as needed.		
4-601.11C	Food debris was observed in cabinets and in the door seals of the Delfield and Traulsen freezers at the cookline. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the freezers and the door seals.		

EDUCATION PROVIDED OR COMMENTS

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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	A heavy accumulation of grease and food debris was observed on the floor below the cookline in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below coooking equipment.	4-22-19	
6-501.12A	An accumulation of settled-out breading debris was observed on various surfaces near the breading station such as: the back of the adjacent freezers, wire storage racks at the prep area, wires and conduit behind the freezers, and on the floor fan. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		
4-601.11C	An accumulation of dust and debris was observed on surfaces of the can racks at the prep area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the can racks.		
4-601.11C 6-501.12A	The following conditions were observed in the walk-in cooler: old food debris was observed on carts, an accumulation of dried chicken residue was observed on the rolling low-boy carts, food debris and mold was observed on the open wire shelving, an accumulation of debris was observed on the cooling unit fans, debris was observed on the upright rolling carts, mold was observed on the walls and ceiling, debris was observed on the door and floors. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean and disinfect all equipment and surfaces in the walk-in cooler.		

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