



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

TIME IN	12:41 PM	TIME OUT	3:02 PM
DATE	August 10, 2020	PAGE	1 of 6

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 Inc.	PERSON IN CHARGE: Lori Smith, Manager
ADDRESS: 627 Walmart Drive	ESTABLISHMENT NUMBER: 0832	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: (573) 756-5765	FAX: NA
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 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 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 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 type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<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"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 checked="" 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					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input 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 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 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 checked="" 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 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: Lori Smith, Manager	Date: August 10, 2020
Inspector: Donovan Kleinberg	Telephone No. (573) 431-1947
EPHS No. 1686	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: August 24, 2020



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
Walk-In Cooler Ambient, Coleslaw Cooling		41, 45	Hotheld Green Beans, Mac and Cheese, Gravy
KFC Warmer Ambient		171	Walk-in Freezer Ambient
Chicken out of deep fryer		187	
Cold Held Coleslaw		41	
Drive Thru Cooler Ambient		60	

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	A heavy accumulation of hard water and a minor accumulation of food debris was observed on the nozzles of the Bunn hot water dispensers. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the nozzles.	8/24/2020	LS
4-601.11A	The deflector of the ice machine was observed to have an accumulation of gray and black debris, potentially mold. FCSs shall be kept clean to both sight and touch. Please discard of the ice inside the machine and then wash, rinse and sanitize the interior of the machine to clean it and kill any potentially remaining mold.	8/10/2020	
7-201.11B	Containers of hand sanitizer was observed stored over paper towels in dry storage. Potentially toxic items shall be separated from food, food equipment, utensils and single-service items by a space or partition and not stored over food, food equipment, utensils or single-service items. Please ensure potentially toxic materials are properly stored. CORRECTED ON SITE by moving the hand sanitizer.	8/11/2020	
4-601.11A	The kiddie seats were observed to have an accumulation of trash and debris. FCSs shall be kept clean to sight and touch. Please wash, rinse and sanitize the kiddie seats.	COS	
NOTE NOTE	The dining room was closed due to COVID-19. A invoice from Ecolab for roach pest control was provided with the most recent service date being August 4, 2020.	8/10/2020	

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4-903.11A2	Employee keys and a phone were observed stored with metal inserts and over a prep table. Food equipment, utensils and single-service items shall be stored in a location where they are protected from dust, splash and other sources of contamination. Please store employee personal items in a separate location where they cannot potentially contaminate food equipment, utensils or single-service items.	8/10/2020	LS
5-205.15B	There were leaks observed on both faucets of the three vat sink. Plumbing systems shall be maintained in good repair. Please fix both of the faucet leaks.	8/24/2020	
6-501.18	The piping underneath the three vat sink was observed to have an accumulation of debris. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean the piping underneath the three vat sink.	8/11/2020	
5-205.15B	The P & G Professional Dispenser in the mop area was observed to have a leak within the dispenser housing. Plumbing systems shall be maintained in good repair. Please repair the leak within the P & G Professional Dispenser.	8/24/2020	
6-501.12A	The floors inside the walk-in cooler were observed to have an accumulation of debris especially along the back wall underneath the storage racks. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors of the walk-in cooler.	8/10/2020	
4-601.11C	Multiple racks and pans inside the walk-in cooler were observed to be dirty with an accumulation of food debris. Non-Food Contact (NFC) surfaces shall be kept free of an accumulation of debris. Please clean the pans and racks inside the walk-in cooler.	8/10/2020	

EDUCATION PROVIDED OR COMMENTS

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6-501.14A	The housing of the fans in the walk-in cooler and the ceiling around the fans were observed to have an accumulation of dust and debris, possibly mold. Ventilation exhaust and intake fans shall be kept clean to prevent them from becoming sources of contamination. Please wash, rinse and sanitize the housing of the fans and the ceiling around the fans to clean the area and kill any potential mold.	8/11/2020	
4-501.11B	The door to the walk-in cooler does not latch closed and instead hangs ajar and must be propped closed by an object. Doors, seals, gaskets and kick plates of equipment shall be tight, well adjusted and in good repair. Please maintenance the door to allow it to latch closed.	8/24/2020	
4-803.11	A soiled apron was observed stored on top of single use paper towels. Soiled linens shall be kept in clean, non-absorbent receptacles or in single use washing bags in order to prevent contamination of food, food equipment, utensils and single-service items. Please store soiled linens in proper containers where they cannot potentially contaminate food, food equipment, utensils and single-service items.	8/10/2020	
4-903.11A2	A single use mask was observed to be placed on a rack along with single-service paper towels. Single-service items, food equipment and utensils shall be stored in a cool, dry location protected from dust, splash and other contamination. Please dispose of masks in proper location where it cannot contaminate food equipment, utensils and single-service items.	8/10/2020	
4-601.11C	Shelving underneath the Bunn hot water dispensers were observed to have an accumulation of food debris. NFC surfaces shall be kept free of an accumulation of debris. Please clean the shelving.	8/10/2020	

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4-903.11A2	A package of single-service trays was opened and the trays had an accumulation of food debris. Single-service items, food equipment and utensils shall be stored in a location where they are protected from splash, dust and other contamination. Please dispose of the soiled single-service trays and protect other single-service items in dry storage from contamination.	8/10/2020	
6-501.12A	The floor inside dry storage had an accumulation of dust and food debris especially under the shelving. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floors.	8/10/2020	
6-501.11	Water staining was observed on the ceiling inside of the dry storage room potentially indicating a ceiling leak. Please either paint over or replace the stained tiles and observe for a return of the staining which would confirm a leak which would then need repairing.	8/24/2020	
6-501.114A	The Trawlsen Freezer was still out of order and the stand mixer was no longer being used. Items that are not functioning, not needed or no longer used shall be removed from the establishment to keep the establishment free of clutter. Please remove the freezer. NOTE: The manager stated that they are disposing of the freezer later today.	8/11/2020	
4-501.11A	One hothold cabinet was not functioning. Equipment shall be maintained in good repair and operate as intended. Please repair the hothold cabinet. NOTE: The manager stated that they have ordered a part for the hothold and it should be available within a week.	8/24/2020	
5-501.17	There was no covered waste receptacle observed inside the women's restroom. Any restroom used by women shall have a covered waste receptacle for feminine hygiene products. Please provide a lidded and covered waste receptacle for the women's restroom.	8/17/2020	

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6-501.12A & 6-501.112	The floors inside the men's restroom were observed to have an accumulation of debris which included several dead flies. Physical facilities shall be cleaned as often as necessary in order to keep them clean and dead pests shall be removed from the establishment at the needed frequency to prevent a buildup. Please clean the floors of the men's restroom and remove the dead flies.	8/10/2020	S
6-501.12A	There was an accumulation of debris, presumably grease, on the dining room side of the door between the dining room and the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean up the floor near the dining room/kitchen door.	8/10/2020	S
6-501.12A	The floors of the dining room had an accumulation of trash and debris throughout especially underneath the seating. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors of the dining room.	8/10/2020	
6-501.12A	The floors inside the walk-in freezer were observed to have an accumulation of food debris. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors of the walk-in cooler.	8/10/2020	
6-501.11	There was a hole in the wall in-between the ice machine and the water conditioner inside dry storage. Physical facilities shall be maintained in good repair. Please either patch or seal the hole in the wall in order to prevent potential pest infiltration.	8/10/2020	
6-501.11	There were several missing floor tiles inside the kitchen which pooled grease and dirty water. Physical facilities shall be maintained in good repair. Please keep the floor clean and dry and replace the missing and damaged tiles in order to keep the floor easily cleanable.	8/24/2020	

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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.**

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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.**

6-501.12A	The entire kitchen was generally soiled and dirty with an accumulation of food debris on the equipment, utensils, and flooring. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean equipment and other surfaces including the floors underneath equipment in the kitchen.	8/11/2020	
6-501.11	The kitchen facing side of the door between the dining room and the lobby was observed to have a peeling outer layer. Physical facilities shall be maintained in good repair. Please either glue down or repair the door in an easily cleanable manner or replace the door.	8/24/2020	

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