

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

TIME IN 945			TIME OUT 1130		
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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: KENTUCKY FRIED CHICKEN PERSON IN CHARGE: MATHEW WOTEN, MGR OWNER: **FOWLER FOODS** ADDRESS: 415 INDEPENDENCE AVE COUNTY: 069 PHONE: 573-888-5662 FAX-CITY/ZIP: KENNETT, MO 63857 P.H. PRIORITY: 🔳 H M ESTABLISHMENT TYPE INSTITUTION ☐ CATERER☐ SENIOR CENTER C. STORE ☐ DELI☐ SUMMER F.P GROCERY STORE
TAVERN ☐ BAKERY ☐ MOBILE VENDORS SCHOOL RESTAURANT TEMP.FOOD URPOSE Pre-opening Follow-up ☐ Complaint ☐ Other ☐ Routine FROZEN DESSERT SEWAGE DISPOSAL WATER SUPPLY ☐ PRIVATE ■ NON-COMMUNITY ☐ Approved ☐ Disapproved PUBLIC □ PRIVATE COMMUNITY Date Sampled Results License No. NA **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 Demonstration of Knowledge cos cos Compliance Compliance Potentially Hazardous Foods Person in charge present, demonstrates knowledge. Proper cooking, time and temperature OUT IN OUT NO N/A and performs duties N N/A Employee Health IN OUT Proper reheating procedures for hot holding OUT OUT N/O N/A Proper cooling time and temperatures Management awareness; policy present OUT N/O Proper use of reporting, restriction and exclusion OUT N/A Proper hot holding temperatures OUT N/A Good Hygienic Practices Proper cold holding temperatures OUT N/O Proper eating, tasting, drinking or tobacco use IN OF N/O N/A Proper date marking and disposition No discharge from eyes, nose and mouth Time as a public health control (procedures / OUT N/O IN OUT N/O N records) Preventing Contamination by Hands Consumer Advisory Hands clean and properly washed Consumer advisory provided for raw or OUT N/O OUT IN undercooked food No bare hand contact with ready-to-eat foods or Highly Susceptible Populations OUT N/O approved alternate method properly followed Adequate handwashing facilities supplied & Pasteurized foods used, prohibited foods not IN OT OUT N/O N/A accessible offered Approved Source Chemical OUT Food obtained from approved source OUT N/A Food additives: approved and properly used Food received at proper temperature Toxic substances properly identified, stored and IN OUT N OUT Food in good condition, safe and unadulterated OUT Conformance with Approved Procedures Required records available: shellstock tags, parasite Compliance with approved Specialized Process N IN OUT N/O NEED IN OUT destruction and HACCP plan Protection from Contamination Food separated and protected The letter to the left of each item indicates that item's status at the time of the OUT N/A inspection. Food-contact surfaces cleaned & sanitized di N/A IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed Proper disposition of returned, previously served, OUT 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 COS R IN OUT cos Safe Food and Water Proper Use of Utensils R In-use utensils: properly stored × Pasteurized eggs used where required × Water and ice from approved source Utensils, equipment and linens: properly stored, dried, × X handled Food Temperature Control × Single-use/single-service articles: properly stored, used Adequate equipment for temperature control × Gloves used properly × Approved thawing methods used Utensils, Equipment and Vending Thermometers provided and accurate Food and nonfood-contact surfaces cleanable, properly × designed, constructed, and used Food Identification Warewashing facilities: installed, maintained, used; test × strips used × Food properly labeled; original container × Nonfood-contact surfaces clear Prevention of Food Contamination Physical Facilities × Insects, rodents, and animals not present × Hot and cold water available; adequate pressure Contamination prevented during food preparation, storage Plumbing installed; proper backflow devices × × × and display Personal cleanliness: clean outer clothing, hair restraint, Sewage and wastewater properly disposed × × fingernails and jewelry Wiping cloths: properly used and stored × Toilet facilities: properly constructed, supplied, cleaned × Fruits and vegetables washed before use × Garbage/refuse properly disposed; facilities maintained × Physical facilities installed, maintained, and clean Person in Charge /Title: MATHEW WOTEN, MGR Date: 02/11/2019 EPHS No. No Follow-up: V Inspector Telephone No Follow-up Date: 02/14/2019 573-888-9008 1647

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ESTABLISHMENT NAME KENTUCKY FRIED CHICKEN		ADDRESS 415 INDEPEND	ENCE AVE	KENNETT, MO 6	KENNETT, MO 63857		
FOOD PRODUCT/LOCATION		TEMP, in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F		
ORIGINAL CHICKEN/HOT HOLD		171	CORN/ STAND UP HOT HOLD		165	165	
CRISPY CHICKEN/HOT HOLD		170	GREEN BEANS/ STAND UP HOT HOLD		175	175	
CHICK	EN FILLET STIPS/ HOT HOLD	181	FRON	T WALK IN COOLER34	34		
PI	CKLES/ PREP COOLER	39	BAC	WALK IN COOLER	33		
C	CHEESE/PREP COOLER	38	W	ALK IN FREEZER	10		
Code Reference	Priority items contribute directly to the e or injury. These items MUST RECEIVE	limination, prevention or reduc	Y ITEMS tion to an acceptable le 72 hours or as stated	vel, hazards associated with foodborne illnes	S Correct by (date)	Initial	
5-205.12	MOP FAUCET HOSE CONNECTE	cos	m				
3-501.17	TO GO COLESLAW NOT DATED	IN COOLER	cos	MV			
4-601.11A	FOUTAIN HEADS HAVE RESIDE	IN DIFFUSERS, CLEAN A	ND SANITIZE		02/14/2019	MU	
Code Reference	Core items relate to general sanitation, standard operating procedures (SSOPs COVING MISSING THROUGH). These items are to be con	or structures, equipment rected by the next reg		Correct by (date)	Initial	
6-201.11	FLOORS IN WALK IN COOLERS SOILED WITH FOOD AND DEBRI, CLEAN AND SANITIZE						
4-901.11	DISHES NOT DRIED BEFORE STACKING TOGETHER						
6-501.11	DAMAGED WALLS AND DOORS IN REAR WALK IN COOLER, KEEP SURFACES SMOOTH AND EASILY CLE						
6-501.114	BREAD OVEN STORED IN FRONT SHELF, SOILED WITH FOOD AND DEBRI, CLEAN OR REMOVE						
	UNNECESSARY ITEMS						
cos	CORRECTED ON SITE						
VRI	NEXT ROUTINE INSPECTION						
COP	CORRECTION IN PROGESS						
		EDUCATION PRO	VIDED OR COMME	NTS			
Person in Ch Inspector:	herolph Del	EN, MGR MAT Telephone N 573-888-90	008 164	Date: 02/11/20 S No. Follow-up: 47 Follow-up Date: 02 Follow-up Date: 02	Yes [No E6.37A	