

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

TIME IN	10	30	TIME OUT 1200				
PAGE	1	of	2				

NEXT ROUTI WITH ANY TI ESTABLIS	INE IN IME L	IMITS NT N	CTION, OR SU FOR CORRE IAME:	Y, THE ITEMS NO ICH SHORTER PE CTIONS SPECIFIE HIČKEN	RIOD OF TIME AS	MAY BE E MAY RI	SPECI ESULT	IFIED IN	N WRIT	NG BY T	HE REGULA	PERSON IN CHAR Jenna Hollim	GE:	COMPLY	THE
ADDRESS: 415 INDEPENDENCE AVE									COUNTY: 069						
CITY/ZIP: KENNETT, MO 63857 PHONE: 573-888-5662					FAX:				P.H. PRIORITY:	ш н	М	L			
ESTABLISHM BAKEI REST	RY		C. STOR			DELI UMMER	F.P.		ROCE	RY STOR		STITUTION MP.FOOD	MOBILE VI	ENDORS	5
PURPOSE Pre-op	ening]	Routine	Follow-up	□ Complaint	Oti	her								
FROZEN (d [SEWAGE DISF	POSAL PRIVAT	Е		ER SU COMM			NON-COM		PRIVATE Results		
License No.				200 a 100 a	RISK F	ACTORS	AND	INTER	WEN1	IONS :			rigen by his		
Risk factor	s are	food o	reparation pra	ctices and employe	e behaviors most o	commonly	reporte	ed to the	e Cente	ers for Dis	ease Control	and Prevention as contr			
foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury. Compliance Demonstrative of Kir Window Cost R Compliance Recentrally Hazardous Foods Cost R															
100	OU	т	Person in ch	arge present, demo					TU(T N/O N/A Proper cooking, time and temperature					
	and performs duties				-							\blacksquare			
	OU		Proper use o	t awareness; policy Freporting, restricti	on and exclusion				UT N	1/O N/A	Proper hot	holding temperatures	83		
OU	_	NIC	December 2 of the	Geod Hyglenic Pr	actices			OUT N/A Proper cold holding temperatures OUT N/O N/A Proper date marking and disposition						+	
0U		N/O N/O	No discharge from eyes nose and mouth						1/O N/A	Time as a p	public health control (pro	cedures /			
				enong Contaminal								Consumbr Advisor			
OUT N/O Hands clean and properly washed					IN OUT undercook			undercooke	advisory provided for raw or ed food						
OUT N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed									ally Susceptible Popular						
OUT Adequate handwashing facilities supplied & accessible					OUT N/O N/A Pasteurized			Pasteurized offered	foods used, prohibited	foods not					
_	Approved Source				100	OUT	N/A		Chemical ves: approved and prope			-			
IN OUT		_	Food obtained from approved source A Food received at proper temperature				OUT Toxic substances properly identified, stored and								
OUT Food in good condition, safe and unadulterated								nance with Approved Fi							
IN OUT	Required records available, shellstock tags, parasite			te		IN OUT Compliance with approved Specialized Process and HACCP plan									
■ OU ⁻	T I	N/A		ted and protected	770.00 100.0000			The letter to the left of each item indicates that item's status at the time of the							
■ OU	Т	N/A	Food-contact	I surfaces cleaned	& sanitized			inspection. IN = in compliance OUT = not in compliance							
IN OU	IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food					N/A = not applicable N/O = not observed									
						dood R	ETALL	PRACT	CES						
IN OU	т 1:::		Good Retail P	ractices are preven He Food and Water	tative measures to	control th	e introd	Juction	of path	ogens, ch	emicals, and	physical objects into foo ar Usa of Jains S	ds.	COS	R
×		Paster	ırized eggs us	ed where required				х		in-use u	tensils: prope	rly stored			
×				approved source				Litensils, equipment and linens: properly stored, dried, handled							
-		Ado	alo animes	l Temperature Con	ret		1	X			se/single-ser used properly	vice articles; properly sto	ored, used		-
×		Αρριον	uate equipment for temperature control oved thawing methods used								. ui mentanti Venda i				
×	١	Therm	mometers provided and accurate					×	designe	d. constructed					
	Fact lotalification						×	Warewa strips us		s: installed, maintained,	used; test				
×		Food	cod properly labeled: original container Prevention of Flood Containmeton						×	Nanfaod	l-contact surf	aces dean			
×		Insects, rodents, and unimals not present					×		Hot and cold water available: adequate pressure						
Contamination prevented during food preparation, storage and display					×				roper backflow devices						
×		Personal cleanliness: clear outer clothing, hair restraint,				×		Sewage	and wastewa	ater properly disposed					
×	Wiping doths: properly used and stored				×				rly constructed, supplied						
×				s washed before us	Se A		11	l×,	×	Physical	facilities inst	erly disposed; facilities m alled, maintained, and d	ean		
Person in Charge /Title: Jenna Holliman															
Inspector:	1	//	11,	ORL		ephone 3-888-9				EPHS No. 1647	o. Foll		Yes	□ N	0
	No	WI	9 11/	VIV	DISTRIBUTION: WH					CANARY - FI		OIEZIE			E6.37



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FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 1

PAGE 2

TIME OUT.

ESTABLISHMEN	KY FRIED CHICKEN	ADDRESS 415 INDEPENDE	ENCE AVE	CITY/ZIP KENNETT, MO	T, MO 53857				
	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUC	CT/ LOCATION	63				
	Walk in Cooler	38	Walk in F						
	Chicken/warmer	185	Rear Walk	in Cooler		TEMP. in			
	Mashed Potatoes	178	Chicken/		-3				
	Coleslaw/Prep Line	38	Gravy/H	ot hold		33			
			Prep C			148			
Code Reference	Priority temest inhibite threatly for he a or nearly These items MUST RECEIV	PRIORITY Distribution, prevention or reduction	/ TEMS Inn to an enceptable level. Hazarr	(starsociated with footoor yet)		153			
	or new These items MUST RECEIV	E HAMED A CHOM WITHER	72 hours of as states.			34 Cor estru			
4-601.11C 4-101.19	Core terms relate to general sontation, standard operating procedures (ASOP). Repeat: Floors in breakroon Repeat: Cabinet under mair Countertop with built in hand Repeat: Thermometers not Floors soiled under equipme	m soiled with food and a soiled with food and a soiled with food and a soiled with soiled working in walk in free ent of main prep area	structures equipme theseign g sected by the next regular respe debris, wash rinse and with food and debris ctive coating exposing zer and cooler, replace	capitizo	9/22/20/20/20/20/20/20/20/20/20/20/20/20/	22 J H 22 J H			
6-501.11	Missing vent filter above de				9/55/	5544			
4-501.11	3 vat sink not sealed to wes Missing tiles above and nex	t to 3 yet sink expession	e issues a raw wood with black t	ecidue	9/52/	25-111			
6-501.11 6-201.11	Floors soiled below 3 vat sir		g raw wood with black t	Colode	3/33/2 3/33/2 3/33/2 3/33/2	12 JH			
cos	Corrected onsite								
CIP	Correction in progress					1			
NRI	Next Routine Inspection	leabola forces and outside account	WIDED OR COMMENTS						
Person in Cl	harge /Title: Jenna Holliman		No. PEPHS No.	Date: 08/24/2 Follow-up: Follow-up Date: 9	2022	No No			