

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
KENTUCKY FRIED CHICKEN	REGULAR	2019-02-27	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-305.14	Unpackaged food not protected during preparation.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-501.19	The manual ware washing wash solution is less than 110 F or the temperature specified on the cleaning agent manufacturer's label instructions .	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
KENTUCKY FRIED CHICKEN / TACO BELL	NEWOWNER	2020-11-03	No	5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N
				6-501.12	The physical facilities are not clean.	N
				3-304.15.(A)	Single use gloves are damaged, not clean or not properly used.	C
				4-501.114.(C). (1)	Quaternary ammonium compound solution temperature less than 75 F.	C
				4-501.19	The manual ware washing wash solution is less than 110 F or the temperature specified on the cleaning agent manufacturer's label instructions .	N
				4-501.18	Wash, rinse, and/or sanitize solutions are not clean.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
KENTUCKY FRIED CHICKEN / TACO BELL	REGULAR	2022-03-17	Yes	2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-304.15.(A)	Single use gloves are damaged, not clean or not properly used.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-501.11	Equipment in disrepair.	N
				4-501.19	The manual ware washing wash solution is less than 110 F or the temperature specified on the cleaning agent manufacturer's label instructions .	N

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				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-103.11.(B)	Insufficient hot water supply.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-202.11	Lights not shielded.	N
KENTUCKY FRIED CHICKEN / TACO BELL	FOLLOW_UP_FULL	2022-08-30	No	2-301.11	Food employees are not keeping their hands and exposed portions of their arms clean.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-501.11	Equipment in disrepair.	N
				4-603.15	Correct washing procedures not being followed.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.18	Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
KENTUCKY FRIED CHICKEN / TACO BELL	REGULAR	2023-08-29	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-603.15	Correct washing procedures not being followed.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
KENTUCKY FRIED CHICKEN / TACO BELL	REGULAR	2023-11-28	No	3-305.11	Food not protected from contamination during storage.	N
				4-603.15	Correct washing procedures not being followed.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N

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				6-501.11	The physical facilities are in disrepair.	N
KENTUCKY FRIED CHICKEN / TACO BELL	REGULAR	2024-02-22	No	4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N