

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
KENTUCKY FRIED CHICKEN	REGULAR	2018-03-27	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-307.11	Food not protected from other sources of contamination.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-501.14	Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
KENTUCKY FRIED CHICKEN	REGULAR	2019-03-27	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				5-501.16.(A). (B)	Insufficient number / size waste storage / receptacles.	N
				6-501.12	The physical facilities are not clean.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
KENTUCKY FRIED CHICKEN	REGULAR	2022-12-29	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
				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
				5-501.15.(A)	Outside receptacle or waste handling unit used for refuse, recyclables, or returnables used with materials containing food residue does not have tight-fitting lids, doors, or covers.	N
				5-501.115	Refuse areas and enclosures not maintained free of unnecessary items or not kept clean.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N

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KENTUCKY FRIED CHICKEN	FOLLOW_UP_FULL	2023-01-30	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-202.12	Ventilation may cause food contamination.	N
KENTUCKY FRIED CHICKEN	REGULAR	2023-05-24	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-203.14	Backflow prevention device not installed when required.	C
				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
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-202.11	Lights not shielded.	N
				6-202.12	Ventilation may cause food contamination.	N