

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|------------------------------------|------------|------------|-------|----------------------|--|----------|
| KENTUCKY FRIED CHICKEN & TACO BELL | REGULAR | 2020-02-21 | No | 6-501.112 | Dead or trapped birds, rodents, or insects not removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. | N |
| | | | | 6-201.13.(A) | Floor and wall junctures are not enclosed and sealed. | N |
| | | | | 6-202.12 | Ventilation may cause food contamination. | N |
| KENTUCKY FRIED CHICKEN / TACO BELL | REGULAR | 2021-11-22 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 4-203.12.(A) | Ambient air and/or water temperature measuring device not accurate. (Scaled Celsius and Fahrenheit) | N |
| | | | | 3-304.14.(B).(1) | Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer. | N |
| | | | | 4-903.11.(A). (C) | Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used. | N |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 5-202.13 | Air gap required. | 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 |
| | | | | 5-501.113.(B) | Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors. | N |
| | | | | 6-501.113 | Improper storage of maintenance tools. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |