

| Establishment Name     | Insp. Type | Insp. Date | Fail? | Rule Cited                    | Description of Violation   | Severity |
|------------------------|------------|------------|-------|-------------------------------|--|----------|
| KENTUCKY FRIED CHICKEN | REGULAR    | 2019-04-30 | No    | 2-102.11.(C).<br>(2).(3).(17) | Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health. | C        |
|                        |            |            |       | 5-202.12                      | Hand washing facility not properly equipped/installed with hot water of at least 100 F.                              | N        |
|                        |            |            |       | 4-501.114.(C).<br>(2)         | Quaternary ammonium compound solution concentration is too low or too high.  | C        |
|                        |            |            |       | 4-301.11                      | Insufficient hot holding and/or cold holding equipment.  | N        |
|                        |            |            |       | 3-307.11                      | Food not protected from other sources of contamination.  | 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        |
|                        |            |            |       | 4-602.13                      | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.        | N        |
|                        |            |            |       | 5-403.12                      | Non-sewage liquids not properly drained.   | N        |
| KENTUCKY FRIED CHICKEN | NEWOWNER   | 2022-02-24 | Yes   | 5-202.12                      | Hand washing facility not properly equipped/installed with hot water of at least 100 F.                              | N        |
|                        |            |            |       | 4-501.114.(C).<br>(2)         | Quaternary ammonium compound solution concentration is too low or too high.  | C        |
|                        |            |            |       | 3-501.16.(A).(2)              | PHF not maintained at 41 F or less.  | C        |
|                        |            |            |       | 4-302.12.(A)                  | Inadequate number of food temperature measuring devices provided.  | N        |
|                        |            |            |       | 3-307.11                      | Food not protected from other sources of contamination.  | N        |
|                        |            |            |       | 4-903.11.(B)                  | Clean equipment and utensils not stored by being covered/ inverted/ or self draining.                                | N        |
|                        |            |            |       | 4-904.11.(A).<br>(C)          | Single service/use items are improperly handled/stored/displayed/dispensed.  | N        |
|                        |            |            |       | 4-501.18                      | Wash, rinse, and/or sanitize solutions are not clean.  | N        |
|                        |            |            |       | 4-602.13                      | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.        | N        |
|                        |            |            |       | 5-202.13                      | Air gap required.  | C        |
|                        |            |            |       | 5-205.15                      | Plumbing system not properly maintained in good repair.  | C        |
|                        |            |            |       | 6-501.114                     | The premises is littered / unnecessary equipment and articles present.   | N        |
|                        |            |            |       | 6-501.12                      | The physical facilities are not clean.   | N        |
|                        |            |            |       | 6-501.16                      | Mops are not being properly stored.  | N        |

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| KENTUCKY FRIED CHICKEN | FOLLOW_UP_FULL | 2022-03-10 | No    | 2-401.11             | Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result. | C        |
|                        |                |            |       | 4-703.11             | Manual and/or mechanical methods of sanitizing incomplete.  | C        |
|                        |                |            |       | 3-302.12             | Food/ingredients containers not properly labeled.   | N        |
|                        |                |            |       | 4-903.11.(B)         | Clean equipment and utensils not stored by being covered/ inverted/ or self draining.   | N        |
|                        |                |            |       | 4-904.11.(A).<br>(C) | Single service/use items are improperly handled/stored/displayed/dispensed.   | 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        |
|                        |                |            |       | 4-602.13             | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.   | N        |
|                        |                |            |       | 5-205.15             | Plumbing system not properly maintained in good repair.   | C        |
|                        |                |            |       | 6-201.13.(A)         | Floor and wall junctures are not enclosed and sealed.   | N        |
|                        |                |            |       | 6-501.12             | The physical facilities are not clean.  | N        |
|                        |                |            |       | 6-501.14.(A)         | Ventilation not clean.  | N        |