

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
KFC/TACO BELL	REGULAR	2018-06-20	No	4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
KENTUCKY FRIED CHICKEN / TACO BELL	REGULAR	2023-03-23	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-501.11	Equipment in disrepair.	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
				6-501.14.(A)	Ventilation not clean.	N