

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
KENTUCKY FRIED CHICKEN & TACO BELL	REGULAR	2020-03-02	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.12	The physical facilities are not clean.	N
KENTUCKY FRIED CHICKEN / TACO BELL	REGULAR	2021-09-24	No	5-205.11.(A)	Hand wash facility not accessible.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
KENTUCKY FRIED CHICKEN / TACO BELL	REGULAR	2023-09-21	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				5-202.14	Backflow prevention device does not meet the design standard.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N