

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
KENTUCKY FRIED CHICKEN	REGULAR	2019-09-16	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-501.11	Unacceptable refuse, returnables, or recyclables storage, outdoor.	N
				5-501.114	Drain plugs are not in place in receptacles.	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
KENTUCKY FRIED CHICKEN / TACO BELL	NEWOWNER	2020-07-16	No	4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	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
				6-303.11	Insufficient lighting provided.	N
KENTUCKY FRIED CHICKEN / TACO BELL	REGULAR	2023-02-17	No	4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				4-501.11	Equipment in disrepair.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N