

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
(607) 737 - 2019
EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: KENTUCKY FRIED CHICKEN / TACO BELL #401 (ID: 683903)
Facility Name: KENTUCKY FRIED CHICKEN / TACO BELL
Facility Code: 00954-01 Facility Email: c002098@kfc.com
Facility Address: 1149 BROADWAY ELMIRA, NY 14904

To the Attention of:
JAMES TREADWELL TREADWELL Restaurants of the Northeast, Inc
ATTN: PERMIT / LICENSE DEPT. P.O. BOX 780145
WICHITA , KS 67278- Owner/Operator Email: terri.carman@issvc.com

Inspection

Date: JAN 24, 2017 02:00 PM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Jennifer Lewis
(email:)

Summary

Number of public health hazards found: 1
Number of public health hazards NOT corrected: 0
Number of other violations found: 4

Each item found in violation is reported below along with the code requirement.

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or above 140oF during hot holding.

Inspector Findings

Metal tray containing fried potato wedges observed on service line at temperatures between 105-107F. Tray of potatoes was located in hot-holding steam unit. Temperature of water in hot-holding unit well was 85F. Interview indicated unit was turned on in morning and appeared to be operating correctly. Food worker voluntarily discarded potato wedges, which were nearly due to be discarded per facility's quality control procedures to discard within 1 or 2 hours after cooking. Wedges contained color-coded tab to indicated discard time. Recommended manager to store potatoes in other hot-holding equipment until problem could be fixed. A request for waiver to use time as a public health control for potato wedges would be considered if requested by manager or operator. Absent any waiver, all potentially hazardous food items being hot-held are to be maintained at 140F or greater at all times, regardless of facility's internal practices for holding times.

IMPROPER CLEANING, WASHING AND SANITIZING OF EQUIPMENT AND UTENSILS.

ITEM # 11D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Non food contact surfaces of equipment not clean

Inspector Findings

Interior and exterior parts of some equipment are not clean. Excessive amount of grease and debris inside fryer components.

IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Floors, walls, ceilings, not smooth, properly constructed, in disrepair, dirty surfaces

Inspector Findings

Areas of floor, particularly under equipment, in area around fryers, in rear storage area, on and around soda bag in box storage are not clean. Excessive amounts of accumulated food debris and grease observed in these locations.

ITEM # 15B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Lighting and ventilation inadequate, fixtures not shielded, dirty ventilation hoods, ductwork, filters, exhaust fans

Inspector Findings

Unshielded bulbs in walk-in chicken refrigerator and general walk-in refrigerator.

MISCELLANEOUS, ECONOMIC VIOLATION, CHOKING POSTER, TRAINING.

ITEM # 16 WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Miscellaneous, Economic Violation, Choking Poster, Training.

Inspector Findings

Facility's copy of waivers for using time as a public health control not able to be located.

Additional Information Collected During Inspection

Comments

Manager requests copy of currently approved waivers to be sent to store email address. Discussed ill food worker policies with manager.

END of REPORT

[Submit# 263124] KENTUCKY FRIED CHICKEN / TACO BELL #401 (ID 683903) Inspection#

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