

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 (ID: 957185)  
Facility Name: KENTUCKY FRIED CHICKEN / TACO BELL  
Facility Code: 00954-01 Facility Email: Not Sent  
Facility Address: 1149 BROADWAY ELMIRA, NY 14904

To the Attention of:  
MICHAEL KULP FQSR LLC (KBP FOODS)  
ATTN: LICENSES & PERMITS PO BOX 78905  
WICHITA , KS 67278- Owner/Operator Email: cherman@kbp-foods.com

Inspection  
Date: JUN 06, 2017 02:25 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Adrienne Drake  
(email: 420@kbp-foods.com)

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.

**FOODS NOT PROTECTED FROM CONTAMINATION BY OTHER SOURCES.**

**ITEM # 4C WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION**

All or parts of the violation item are IN violation.

Code Requirements

Foods or food area/public area contamination by sewage or drippage from waste lines.

Inspector Findings

Observed water dripping off of condenser-fan unit on ceiling in first walk-in cooler onto one top box of raw chicken in individual bags inside of a larger bag and one bag with ~2 lb of raw chicken in individual bags (double sealed). Interview with operator indicated that when it rains, it will leak into walk-in cooler through ceiling. Staff to discard contaminated box and large plastic bag. Discussed not storing items under spot in ceiling that seems to be leaking. CORRECTED.

**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

Observed dirty fan covers in both walk-in coolers. TTOC 6/20/17

## IMPROPER CONSTRUCTION AND MAINTENANCE OF PHYSICAL FACILITIES.

ITEM # 15A WAS FOUND IN VIOLATION 3 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

1) Water leaking in first walk-in cooler off of condenser-fan unit on ceiling. Interview with manager indicated that when it rains, it will leak into cooler from the ceiling. Time table of correction (TTOC 7/6/17). 2) Observed dirty surfaces (mold) on wall of 2nd (middle) walk-in cooler. TTOC 6/20/17. 3) Observed dirty surfaces on floor in walk-in freezer. TTOC 6/20/17

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### Additional Information Collected During Inspection

### Comments

Observed facilities thermocouple. Observed temperature of the following items on the service line: chicken- 144dF, ground beef- 158dF, mash potatoes- 163dF, cheese- 44dF, diced tomatoes- 38dF. Observed sanitizer (Quaternary Ammonia) at 200ppm in 3 bay sink per facilities test strips.

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END of REPORT

[Submit# 290966] KENTUCKY FRIED CHICKEN / TACO BELL (ID 957185) Inspection#

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