

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: c002098@kfc.com
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: cslattery@kbp-foods.com

Inspection

Date: JAN 19, 2018 10:45 AM
Inspector: Jonathan Keough (jkeough@co.chemung.ny.us)
Responsible Person: Adrienne Drake
(email:)

Summary

Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 2

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

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Drain under two-bay sink near chicken cooler not clean, large amounts of food debris and disposable gloves have collected and remain in drain trap.

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 throughout facility not clean, including grout lines in between tiles, around shelving and equipment, in room in which fountain soda boxes are stored.

Additional Information Collected During Inspection

Comments

Observed staff disposing gloves after use, washing hands, then wearing new gloves at time of inspection. Facility has working thermocouple. Hand wash sinks had soap and paper towels. Diced tomatoes in cold holding unit on service line had a temperature of 38 F. Mashed potatoes in hot holding unit on service line had a temperature of 145 F.

END of REPORT

[Submit# 357355] KENTUCKY FRIED CHICKEN / TACO BELL (ID 957185) Inspection# 1002249335