



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL REGULATION AND LICENSURE
FOOD ESTABLISHMENT INSPECTION REPORT

DATE 06/23/2017	Page 1 of 3
TIME IN 10:47 AM	TIME OUT 12:11 PM

ESTABLISHMENT NAME Kentucky Fried Chicken		OWNER RoJo Foods, Inc		PERSON IN CHARGE Shana Gale	
ADDRESS 1001 Strobach		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 364-5400	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY H
WATER SUPPLY Community		Date Sampled: N/A		Result: N/A	FROZEN DESSERT N/A
		Expires: N/A		License Number: N/A	
ESTABLISHMENT TYPE					PURPOSE
<input type="checkbox"/> Bakery <input type="checkbox"/> C. Store <input type="checkbox"/> Caterer <input type="checkbox"/> Deli <input type="checkbox"/> Grocery Store <input type="checkbox"/> Institution <input type="checkbox"/> Mobile <input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> School <input type="checkbox"/> Senior Center <input type="checkbox"/> Summer F.P. <input type="checkbox"/> Tavern <input type="checkbox"/> Temporary					Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	37	Delfield Unit	Ambient Air	33	Walk In Cooler
Chicken Strips	148	Duke Hot Hold Unit	Ambient Air	40	Chicken Walk In Cooler
Ambient Air	37	Cold Hold Unit-Slaw	Popcorn Chicken	139	Hot Hold Unit
Crispy Chicken	174	Hot Hold Unit			

PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
4-601.11(A)	<i>Observed excessive debris on the interior and exterior of the Duke hot hold unit.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	06/30/2017
4-601.11(A)	<i>Observed dried food product on the interior of the Cole slaw cold hold unit.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	06/30/2017
3-302.11	<i>Food uncovered in in the Traulsen freezer.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
4-601.11(A)	<i>Observed excessive residual product on the knife blade and base of the table mounted can opener.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	Immediate
3-302.11	<i>Food uncovered in in the walk in cooler.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
4-601.11(A)	<i>Observed burnt debris on the exterior and interior of the Blodgett oven used for grilled chicken.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	06/30/2017

CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY



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CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
5-205.11	<i>The employee handsink is used for purposes other than hand washing .</i> 5-205.11 A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.	Immediate
4-602.13	<i>Observed excessive dried tea on the table housing Bunn tea machine.</i> 4-602.13 Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.	Corrected On-site
4.204.112	<i>Temperature measuring device missing in the Cole slaw cold hold unit.</i> 4-204.112 In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Temperature measuring devices shall be designed to be easily readable.	06/30/2017
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed the door to Blodgett oven for grilled chicken to be disrepair.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	06/30/2017
6-202.15	<i>Excessive air gap at front entrance door.</i> 6-202.15 Outer openings of a food establishment shall be protected against the entry of insects and rodents.	06/30/2017
6-501.12	<i>Observed water and debris in the comer under the handsink located in the fryer section.</i> 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.	06/30/2017



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ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

By initialing here you, as the person in charge, acknowledge the following:
 I am receiving the inspection report based on today's inspection, this inspection denoted 6 priority violations and 6 core violations of the food code.
 I am aware of each violation and the compliance date for each violation.
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Shana Gale / General Manager	<i>Shana Gale</i>	DATE 06/23/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 06/30/2017