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: Adrianne 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

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.

END of REPORT