

**Macon County Health Department****Office of Environmental Health**

1221 E Condit Street, Decatur, IL 62521

Phone: (217) 423-6988 | Fax: (217) 423-0992

Public Health
Prevent. Promote. Protect.**FOOD ESTABLISHMENT INSPECTION REPORT**Date: 6/24/2020Time: 1:45 PM

Establishment <u>Kentucky Fried Chicken #148005</u>	Phone Number <u>819-3800</u>	No. of Risk Factor/Intervention Violations: <u>2</u>	Zone: <u>2</u>
Street Address <u>1310 East Pershing Road</u>	Permit Holder <u>Kentucky Fried Chicken</u>	No. of Repeat Risk Factor/Intervention Violations: <u>0</u>	Risk: <u>1</u>
City/State <u>Decatur, IL</u>	ZIP Code <u>62526</u>	Person in Charge (PIC) <u>Tyrene Dickey</u>	Purpose of Inspection <u>Routine + Complaint (E-4087)</u>

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection R=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status					COS	R
In	Out	N/A	N/O	Supervision		
☒	☒			Person in charge present, demonstrates knowledge, and performs duties		
☒				Certified Food Protection Manager (CFPM)		
Employee Health						
☒				Management, food employee and conditional employee; knowledge, responsibilities and reporting		
☒				Proper use of restriction and exclusion		
☒				Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices						
☒				Proper eating, tasting, drinking, or tobacco use		
☒				No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands						
☒				Hands clean and properly washed		
☒				No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
☒				Adequate handwashing sinks properly supplied and accessible		
Approved Source						
☒				Food obtained from approved source		
☒			☒	Food received at proper temperature		
☒				Food in good condition, safe, and unadulterated		
☒			☒	Required records available: shellstock tags, parasite destruction		

Compliance Status					COS	R
In	Out	N/A	N/O	Protection from Contamination		
☒				Food separated and protected		
☒				Food-contact surfaces; cleaned and sanitized		
☒				Proper disposition of returned, previously served, reconditioned and unsafe food		
Time/Temperature Control for Safety						
☒				Proper cooking time and temperatures		
☒			☒	Proper reheating procedures for hot holding		
☒			☒	Proper cooling time and temperature		
☒				Proper hot holding temperatures		
☒				Proper cold holding temperatures		
☒				Proper date marking and disposition		
☒				Time as a Public Health Control; procedures & records		
Consumer Advisory						
		☒		Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations						
		☒		Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances						
		☒		Food additives: approved and properly used		
☒				Toxic substances properly identified, stored, and used		
Conformance with Approved Procedures						
		☒		Compliance with variance/specialized process/HACCP		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection

Compliance Status					COS	R
In	Out	N/A	N/O	Safe Food and Water		
				Pasteurized eggs used where required		
				Water and ice from approved source		
				Variance obtained for specialized processing methods		
Food Temperature Control						
				Proper cooling methods used; adequate equipment for temperature control		
				Plant food properly cooked for hot holding		
				Approved thawing methods used		
				Thermometers provided & accurate		
Food Identification						
				Food properly labeled; original container		
Prevention of Food Contamination						
☒				Insects, rodents, and animals not present		
				Contamination prevented during food preparation, storage and display		
				Personal cleanliness		
				Wiping cloths: properly used and stored		
				Washing fruits and vegetables		

Compliance Status					COS	R
In	Out	N/A	N/O	Proper Use of Utensils		
				In-use utensils: properly stored		
				Utensils, equipment & linens: properly stored, dried, & handled		
				Single-use/single-service articles: properly stored and used		
				Gloves used properly		
Utensils, Equipment and Vending						
☒				Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
				Warewashing facilities: installed, maintained, & used; test strips		
☒				Non-food contact surfaces clean		
Physical Facilities						
				Hot and cold water available; adequate pressure		
				Plumbing installed; proper backflow devices		
☒				Sewage and waste water properly disposed		
				Toilet facilities: properly constructed, supplied, & cleaned		
				Garbage & refuse properly disposed; facilities maintained		
☒				Physical facilities installed, maintained, and clean		
☒				Adequate ventilation and lighting; designated areas used		
Employee Training						
				All food employees have food handler training		
				Allergen training as required		

Person in Charge (Signature)

6/24/2020
Date

Inspector (Signature)

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Establishment Kentucky Fried Chicken # 148005				Zone: 2	
				Risk: 1	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Coleslaw (Walk-in 1)	33°F	Coleslaw (Cold Top)	39°F	Mashed Potatoes (Well 1)	139°F
Cheese (Walk-in 1)	34°F	Cheese (Cold Top)	38°F	Gravy (Well 2)	136°F
Chicken (Walk-in 2)	27°F	Chicken (Reach-in)	12°F	Gravy (Alto Shem 1)	165°F
Chicken (Walk-in 2)	25°F	Fries (Reach-in)	17°F	Mashed Potatoes (Alto Shem 2)	149°F
Chicken (Walk-in)	6°F	Chicken (Hot Line)	188°F	Chicken (Final Cook)	210°F
Uggies (Walk-in)	7°F	Chicken (Hot Line)	171°F	Chicken (Final Cook)	211°F
SANITIZER OBSERVATIONS					
Sanitizer Type Quat (Three-Compartment Sink/Dispensing Unit)				Concentration/Temp 200ppm/200ppm	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number	Violations cited in this report must be corrected within the time frames below.				
* 52	* Investigation to complaint (F-4087) that was received on 6/23/2020. Caller stated soiled water was on the floor due to clogged drains and water level was high enough that floor tiles were coming up from the high volume of water. During investigation/routine inspection, soiled water observed coming out from floor drain under the three-compartment sink. Multiple areas observed with standing soiled water from backup and was pooling in areas due to slope of slab/tiles and multiple missing/damaged tiles. Due to imminent health hazard of soiled water backup, location is closed until necessary repairs are made to correct soiled water backup. (P) * Imminent Health Hazard * (Follow Up Required) * Complaint (F-4087) founded.				
* 38	Severe infestation of small flies observed in prep areas, dry storage, and the cooks line. Damaged floors, poor sanitation practices, and water backup has created an ideal environment for small flies to breed. Due to severe amount of small flies and increased risk				
CFPM VERIFICATION					
Name Tyrone Dickey		Name		Name	
ID# IS9S2223	Exp Date 1/23	ID#	Exp Date	ID#	Exp Date
HACCP Topic: Soiled Water Backup/Pest Control / Identifying Risk (Imminent Health Hazards)					

Person in Charge (Signature) *Tyrone Dickey* Date 6/24/2020

Inspector (Signature) *J. A. B...*

Follow-up: ☒ Yes ☐ No (Check one)
Follow-up Date(s): <u>Within 48</u>
Fee Assessed: <u>\$250.00 (Closure)</u>



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Establishment <u>Kentucky Fried Chicken # 148005</u>		Zone: <u>2</u> Risk: <u>1</u>
OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	Violations cited in this report must be corrected within the time frames below.	
<u>↓</u>	<u>of cross contamination due to flies landing on areas of soiled water and raw chicken prep (Salmonella), location is closed until small fly infestation is resolved. (PF) + Imminent Health Hazard + (Follow Up Required)</u>	
<u>1</u>	<u>PIC did not perform duties of reducing risk by continuing to operate business with imminent health hazard of sewage (soiled) water backup. Manager could not provide records that facilities issue (drains) and pest control were scheduled to resolve issues. (PF)</u>	
<u>+16</u>	<u>Black organic matter observed in soda nozzles (food contact) of the beverage station in the dining room. (P)</u>	
<u>47</u>	<u>Plexiglass access doors to fried chicken held in middle expo line observed severely cracked making the surface no longer smooth and easily cleanable. (C)</u>	
<u>49</u>	<u>Encrusted debris observed on handles (2) of the walk-in cooler. (C)</u>	
<u>49</u>	<u>Excessive debris / grease build-up observed on shelving units for microwaves (back east side alley). (C)</u>	
<u>49</u>	<u>Encrusted debris / grease build-up observed on interior / exterior shelving of the duck hot holding warming station (chicken strips). (C)</u>	
<u>55</u>	<u>Heavy debris / grease build-up observed on floor under equipment on the cooks line. (C)</u>	
<u>SS</u>	<u>Excessive debris / black organic matter observed in basin of the mop sink. (C)</u>	
<u>SS</u>	<u>Heavy build-up / black organic matter observed on wall (FRP) of the mop sink area. (C)</u>	
<u>SS</u>	<u>Excessive debris observed in floor drain (prep sink). (C)</u>	
<u>SS</u>	<u>Excessive debris observed on floor under dry goods storage (back side east alley). (C)</u>	
<u>SS</u>	<u>Utility closet for chemicals observed severely cluttered creating a potential pest harborage. (C)</u>	
<u>SS</u>	<u>Dining room mop sink area observed severely cluttered creating a potential pest harborage. (C)</u>	
<u>SS</u>	<u>Dining room mop sink basin observed soiled with black organic matter. (C)</u>	
<u>SS</u>	<u>Standing water (soiled) observed on floor near entrance to kitchen in the front foyer due to drainage backup from the three-compartment sink. (C)</u>	
<u>SS</u>	<u>Standing water (soiled) observed on floor near raw chicken prep due to drainage backup from the three-compartment sink. (C)</u>	
<u>SS</u>	<u>Standing water (soiled) observed on floor in back dry storage due to drainage</u>	

Person in Charge (Signature) Sydney P. Kelly
Inspector (Signature) J. A. Ba

Date 6/24/2020



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<u>Kentucky Fried Chicken # 148005</u>		Risk: <u>1</u>
OBSERVATIONS AND CORRECTIVE ACTIONS		
Item Number	Violations cited in this report must be corrected within the time frames below.	
<u>1</u>	<u>backup from the three-compartment sink. (C)</u>	
<u>55</u>	<u>Damaged/missing floor tiles observed in the following areas creating areas of standing water and harborage for small fly infestation observed during inspection. Replace damaged/missing tiles to ensure floor is smooth and easily cleanable. (C)</u>	
	<u>1) Front of House (East + West Alley)</u>	
	<u>2) Back of House (East + West Alley)</u>	
	<u>3) Back Alley (Near Walk-in Units)</u>	
	<u>4) Dry Storage</u>	
<u>55</u>	<u>Floor grout observed worn/missing greater than 1/8 inch creating areas of standing water and harborage for small fly infestation observed during inspection. Replace damaged/missing grout to ensure floor is smooth and easily cleanable. Areas affected include production lines, prep, and dry storage. (C)</u>	
<u>56</u>	<u>Heavy mold build-up observed on return vent in HVAC unit near walk-in cooler. (C)</u>	
	<u>P = Priority</u>	
	<u>Pf = Priority Foundation</u>	
	<u>C = Core</u>	
	+ Due to imminent health hazards (2) and multiple risk factors observed during inspection / investigation, business permit has been suspended until further notice. (Closure). The following steps are required prior to re-opening of facility. + Correct Imminent Health Hazards 1) Sealed Water (Sewage) Backup 2) Pest Control (Small Fly Infestation) + All sanitation violations cited must be corrected + Corrective Action Plan (CAP) submitted to health department for approval prior to re-opening listing corrective measures taken to resolve / prevent future risk. Fine / re-opening fee of \$250.00 must also be submitted to health department for re-inspection. + Location must provide timeline / steps to make necessary physical facilities repairs within 30 Days ++ Please contact Macon County Health Department for re-inspection	

Thank You!

Lynne Dicks
Person in Charge (Signature)

6/24/2020
Date

Greg A. B...
Inspector (Signature)













































