



Public Health
Prevent. Promote. Protect.

Macon County Health Department
Office of Environmental Health
1221 E Condit Street, Decatur, IL 62521
Phone: (217) 423-6988 | Fax: (217) 423-0992

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FOOD ESTABLISHMENT INSPECTION REPORT

Date: 03/04/2019 6 a.m.
Time: _____ p.m.

Establishment <u>KFC 148005</u>	Phone Number <u>819-3800</u>	No. of Risk Factor/Intervention Violations: <u>0</u>	Zone: <u>2</u>
Street Address <u>1310 E Pershing RD</u>	Permit Holder <u>April Hurley</u>	No. of Repeat Risk Factor/Intervention Violations: <u>1</u>	Risk: <u>1</u>
City/State <u>Decatur IL</u>	ZIP Code <u>62526</u>	Person In Charge (PIC) <u>April Hurley</u>	Purpose of Inspection <u>30-day Follow-up</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						
1					Person in charge present, demonstrates knowledge, and performs duties	
2					Certified Food Protection Manager (CFPM)	
Employee Health						
3					Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4					Proper use of restriction and exclusion	
5					Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices						
6					Proper eating, tasting, drinking, or tobacco use	
7					No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands						
8					Hands clean and properly washed	
9					No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10		X			Adequate handwashing sinks properly supplied and accessible	
Approved Source						
11					Food obtained from approved source	
12					Food received at proper temperature	
13					Food in good condition, safe, and unadulterated	
14					Required records available: shellstock tags, parasite destruction	
Protection from Contamination						
15					Food separated and protected	
16					Food-contact surfaces: cleaned and sanitized	
17					Proper disposition of returned, previously served, reconditioned and unsafe food	
Time/Temperature Control for Safety						
18					Proper cooking time and temperatures	
19					Proper reheating procedures for hot holding	
20					Proper cooling time and temperature	
21					Proper hot holding temperatures	
22					Proper cold holding temperatures	
23					Proper date marking and disposition	
24					Time as a Public Health Control; procedures & records	
Consumer Advisory						
25					Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations						
26					Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances						
27					Food additives: approved and properly used	
28					Toxic substances properly identified, stored, and used	
Conformance with Approved Procedures						
29					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

					COS	R
	In	Out	N/A	N/O		
Safe Food and Water						
30					Pasteurized eggs used where required	
31					Water and ice from approved source	
32					Variance obtained for specialized processing methods	
Food Temperature Control						
33					Proper cooling methods used; adequate equipment for temperature control	
34					Plant food properly cooked for hot holding	
35					Approved thawing methods used	
36					Thermometers provided & accurate	
Food Identification						
37					Food properly labeled; original container	
Prevention of Food Contamination						
38					Insects, rodents, and animals not present	
39					Contamination prevented during food preparation, storage and display	
40					Personal cleanliness	
41					Wiping cloths: properly used and stored	
42					Washing fruits and vegetables	
Proper Use of Utensils						
43					In-use utensils: properly stored	
44					Utensils, equipment & linens: properly stored, dried, & handled	
45					Single-use/single-service articles: properly stored and used	
46					Gloves used properly	
Utensils, Equipment and Vending						
47					Food and non-food contact surfaces cleanable, properly designed, constructed, and used	
48					Warewashing facilities: installed, maintained, & used; test strips	
49	X				Non-food contact surfaces clean	
Physical Facilities						
50					Hot and cold water available; adequate pressure	
51	X				Plumbing installed; proper backflow devices	
52					Sewage and waste water properly disposed	
53					Toilet facilities: properly constructed, supplied, & cleaned	
54					Garbage & refuse properly disposed; facilities maintained	
55	X				Physical facilities installed, maintained, and clean	
56	X				Adequate ventilation and lighting; designated areas used	
Employee Training						
57					All food employees have food handler training	
58					Allergen training as required	

Person in Charge (Signature) April Hurley Date 3/4/19
Inspector (Signature) _____



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Establishment <u>KFC 14800S</u>		Zone: <u>2</u>	
		Risk: <u>1</u>	
TEMPERATURE OBSERVATIONS			
Item/Location	Temp	Item/Location	Temp
SANITIZER OBSERVATIONS			
Sanitizer Type <u> </u>		Concentration/Temp <u> </u>	
OBSERVATIONS AND CORRECTIVE ACTIONS			
Item Number	Violations cited in this report must be corrected within the time frames below.		
10 (205.11)	Hand washing sink adjacent to walk-in cooler damaged - repair.		
49 (601.1)	Grease build-up below/behind all equipment on cookline and prep line - clean		
51 (205.15)	Mop sink not draining adequately, water build-up surrounding drain - repair.		
55 (501.3)	Floors in kitchen prep area damaged, missing tiles pooling food debris & dirty water. - repair		
55 (201.17)	Walls & ceilings soiled with grease and debris build-up - clean		
Due to failure to correct foodborne illness risk factors and public health interventions in combination with good retail practices Kentucky Fried Chicken 14800S will be closed at this time. (reference: macon county food sanitation ordinance 7.9 permit suspension.)			
CFPM VERIFICATION			
Name <u>April Hurley</u>		Name <u> </u>	
ID# <u>16987858</u>	Exp Date <u>2023</u>	ID# <u> </u>	Exp Date <u> </u>
HACCP Topic: <u> </u>			

Person in Charge (Signature)

Date

Inspector (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date(s):

Fee Assessed:

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