

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>KFC/LSS</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>412</b>	Date <b>2/2/18</b>
Address <b>1001 N. Washington Blvd. Hamilton 45013</b>		Category/Descriptive <b>CHS</b>	
License holder <b>SK Restaurants Inc</b>	Inspection time (min) <b>75</b>	Travel time (min) <b>15</b>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required)	Sample date/result (if required)

### 3717-1 OAC Violation Checked

#### Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

#### Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

#### Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

#### Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

#### Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

#### Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

#### Administrative

901:3-4 OAC
3701-21 OAC

#### Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

#### Violation(s)/Comment(s)

\* critical

\* 4.5) Pop handles at drive thru observed with build up. Ensure pop handles are broken apart and cleaned at a frequency that prevents build up. Corrected

~ Non-critical ~

4.5) Dishon build up observed on side of trays and on equipment leg near mixer. Equipment shall be maintained clean to both sight and touch

6.4) Floor tiles observed damaged in front of trays. Flooring shall be smooth and easily cleanable. Repair or replace

Inspected by <i>R. James [Signature]</i>	R.S./SIT # <b>2878</b>	Licensor <b>Hamilton OH 789-7098</b>
Received by <i>Chris Tyler [Signature]</i>	Title <b>President</b>	Phone <b>513-863-1292</b>

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>KFC/LDS</b>	License number <b>472</b>	Date <b>2/2/18</b>
Address <b>1001 N. Washington Blvd 45013</b>	Category/Descriptive <b>C45</b>	
License holder <b>JR Restaurants Inc.</b>	Inspection time (min) <b>30</b>	Travel time (min) <b>15</b>
<b>Comments:</b>		
<p>VII) Food contact surfaces, such as pop nozzles, shall be properly cleaned and sanitized. Failure to properly clean and sanitize food contact surfaces may result in contamination to exposed food.</p>		

## Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
Chicken pot pie	Storage	39.3	Fish	Holding	183.4
Shrimp	"	31.4	Mashed potatoes	"	178.2
Mbe + cheese	"	37.3	Crispy chicken	"	149.7
Chicken	Cooling	37.3	Chicken leg	"	178.2
Kara chicken	Storage	34.9	Corn	"	181.4
Popcorn "	Pop	118.4	Cheese shredded	"	38.9
Inspected by <i>R. James Moore</i>	R.S./SIT# <i>2878</i>	Licensors <i>Hamilton City</i>	Title <i>President</i>		
Received by <i>Christina Clark</i>	Phone				