

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility KFC/LDS		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 472	Date 8/14/18
Address 1001 N. Washington Blvd. Hamilton 45013			Category/Descriptive C4s	
License holder SR Restaurants Inc.		Inspection time (min) 50	Travel time (min) 10	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 Laundering
	4.8 Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
<input checked="" type="checkbox"/>	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
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

* 7.1) Bucket of sanitizer stored on food prep table. Store chemicals below and away from exposed food. Corrected.

~ Noncritical ~

4.5) Food debris buildup on door gasket and bottom shelf of Traulsen two door freezers. Clean at a frequency that prevents buildup.

Note: Facility is doing an excellent job in maintaining compliance with the Ohio Uniform Food Safety code, thank you!

Inspected by R. James Moore, RS	R.S./SIT # 2878	Licenser Hamilton City 785-7098
Received by Chris Decker	Title President	Phone 863-1292

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility KFC/LJS	License number 472	Date 8/14/18
Address 1001 N. Washington Blvd.	Category/Descriptive C45	
License holder SR Restaurants Inc.	Inspection time (min) 25	Travel time (min) 10

Comments:

X) Store chemicals, such as sanitizer buckets, below and away from active food prep tables to help prevent contamination to exposed food.

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	35.6°F	Popeyes chicken	Holding	157.4°F
Green beans	"	36.1	Grilled chicken	"	156.3
Raw chicken	"	34.3	Mashed potatoes	"	180.2
Crispy chicken	Holding	155.1			
Fish	Prep	174			
Shrimp	Holding	159.6			
Inspected by R. Frank Maurer, RD	R.S./SIT# 2878	Licensors Hamilton City	Received by Chris Decker	Title President	Phone 863-1292