

Seneca County Department of Health
Environmental Services
31 Thurber Drive , Waterloo,, NY 13165
(315) 539 - 1945
jbates@co.seneca.ny.us

Food Service Establishment Inspection - Summary Report

Operation: KENTUCKY FRIED/TACO BELL (ID: 308464)
Facility Name: KENTUCKY FRIED/TACO BELL
Facility Code: 49-AA46
Facility Address: 2430 414 ROUTE WATERLOO, NY 13165

To the Attention of:
STAR PARTNER ENTERPRISES TWO, LLC
PO MBOX 780807
WICHITA , KS 67278-

Inspection

Date: MAY 19, 2015 01:08 PM
Inspector: Melissa Brand (mbrand@co.seneca.ny.us)
Responsible Person: Jesse Hewitt (email:)

Summary

Number of public health hazards found: 0
Number of public health hazards NOT corrected: 0
Number of other violations found: 0

Each item found in violation is reported below along with the code requirement.

NO VIOLATIONS WERE OBSERVED.

Code Requirements

Inspector Findings

Additional Information Collected During Inspection

Comments

During the inspection the following temperatures were observed: Grilled Chicken in hot holding at 158 F Fried chicken at 148F in hot holding Grilled chicken cooked to 177F before being placed into holding Mac & Cheese in hot holding at 167 F Mashed Potatoes and Gravy in hot holding at 167F Mash potatoes on steam table at 164F Pickles in cold holding at 35F Refried beans 158F HH Beef for tacos at 158 F HH Raw Chicken in Walk in cooler at 34 F Chicken nuggets for service at 164F Tomatoes on line at 45 F Hot holding temperatures as well as cold holding temperatures within acceptable ranges during inspection Cold holding 45F Hot holding at 140 F Cook to 165 F Complaint indicated mold in drink machine nozzles. Investigation of the complaint found the nozzles to be clean. Interview with manager that the nozzles are removed from the fountain drink machine each night and cleaned.

END of REPORT