



<b>DBA/NAME</b> Kentucky Fried Chicken	<b>DATE</b> 2/18/10
<b>Page 2 of 2</b> 1161 Mangrove Avenue, Chico, Ca 95926	2295

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 6- Observed hole/missing cover on back splash of hand sink. Replace.
- 13- Observed chunks of chicken residue in tub of previously sifted breading at chicken breeding station. Keep sifted breading free from chicken residues or store in walk-in refrigerator between uses.
- 14- Observed accumulated, black, baked-on chicken residues on trays stored on rack with "clean" utensils. REPEAT VIOLATION. Ensure all utensils are properly cleaned and all residues removed before storing.  
Note: If unable to adequately remove black residues, replace.
- Observed water in wash basin of utensil sink at 93°F. Maintain wash water at 100°F or above whenever wash basin is filled.
- Observed accumulated residues on edges of tubs storing sifted reading. Reported tubs cleaned every other day. Properly wash/rinse/sanitize tubs each day.  
Note: Any leftover breading shall be stored in refrigerator overnight.
- 33- Observed worn sealant on board at counter/wall juncture by drive thru beverage dispenser. Re-seal to be nonabsorbent.
- 35- Observed water dripping from ceiling of walk-in refrigerator and ceiling panels to be slightly separating from ceiling. Repair within 10 days. Clean behind and between nozzles of beverage dispensers to remove accumulated residues. Clean inside and outside of all equipment to remove food debris/greasy residues.
- 35, 45- Observed heavy accumulation of thick algal residues stretching between drainage tube for lobby beverage dispenser and grate for floor sink. Clean immediately to allow proper drainage from beverage dispenser.
- 38- Replace missing/burned out lights over utensil sink so as to provide adequate light for utensil cleaning.
- 39- Observed in-use thermocouple to be covered with heavy accumulation of greasy residues. Maintain thermocouple in clean manner to decrease risk of cross contamination.
- 40- Observed turbid sanitizer in sanitizer bucket by walk-in refrigerator door. Replace sanitizer when no longer clear.
- 44- Observed large gap under back door by utensil sink. Provide weather strip to prevent entrance of vermin.
- 45- Clean walls at utensil sink and chicken breeding station to remove black residues. Scrape floor in walk-in freezer to remove accumulated food debris. Clean floors in hard to reach areas (behind CO2 tanks, under storage racks by chicken seasoning station, etc.) to remove accumulated food debris/greasy residues.  
Note: Reported facility floors cleaned by hosing down with water. Ensure any food particles moved to hard to reach areas by water stream are cleaned nightly so as to prevent harborages.