

Retail Food Establishment Inspection Report part I Page 1 of 2

iress 3	V			_						
1.	stablishment Knights of Golumbus N						No. of Risk Factor/Intervention Violations			
1	3					of Repeat Risk Factor/Intervention Violations				
1 ( ) er	ndi	Ver Daulen.	: (	city Priva	Time Out					
aneco.Co	احلالا	aign Associemail: KfC224JQ ~~			2	ity Priva	211.20	Risk Category		
			18	V	water.	nty Priva		1 2 (3) 4		
-		303886 License Subtype(s): RFS					Current water test Y/N			
pose of In	nspecti		_		Complaint	Illnes		Other		
		FOODBORNE ILLNESS RISK FACT	ORS	IA 6	ND PUBI	IC HEAL	TH INTERVENTIONS			
Circl	le desigr	nated compliance status (IN, OUT, N/O, N/A) for each numbered ite					Mark "X" in appropriate box for CC	S and/or R		
N=in compl		OUT=not in compliance N/O=not observed N/A=n		_			S=corrected on-site during inspection	R=repeat violation		
Complia	ance S	SUPERVISION	cos	R	Con	npliance S	tatus Time/Temperature Control for Safe	cos		
OUT		Person in charge present, demonstrates knowledge, and			40(11)01	JT N/A N/O		sty		
OUT		performs duties					Proper cooking time & temperatures			
IN DUT NA	A	Certified Food Protection Manager				JT N/A(N/O)	Proper reheating procedures for hot h	olding		
O		Employee Health  Management, food employee and conditional employee, knowledge,				-	Proper cooling time & temperatures			
INOUT		responsibiliites and reporting.				JT N/A N/O	Proper hot holding temperatures			
NOUT		Proper use of restriction and exclusion				JT N/A N/O	Proper cold holding temperatures			
INOUT		Procedures for responding to vomiting and diarrheal events				JT N/A N/O	Proper date marking & disposition			
IN 0::=	C	Good Hygienic Practices			24 IN O	JT N/A N/O	Time as a public health control: procedures	& records		
INOUT	N/O	Proper eating, tasting, drinking, or tobacco use					Consumer Advisory			
IN OUT	-N/O	No discharge from eyes, nose, and mouth Preventing Contamination by Hands				0	Consumer advisory provided for raw of	or		
IN OUT	N/O	Hands clean & properly washed			25 IN O	JTNA	undercooked foods			
-	VA NVO	No bare hand contact with RTE food or a pre-approved		,			Highly Susceptible Populations			
NOUT N	I/A IN/O	alternative procedure properly allowed			26 IN O	ITONA	Pasteurized foods used; prohibited fo	ods not		
INDUT		Adequate handwashing sinks properly set up & accessible			20 114 0		offered			
0		Approved Source					ood/Color Additves and Toxic Subst	ances		
NOUT	0	Food obtained from approved source			27 IN O		Food additives: approved & properly			
THE OUT N	I/A IVO	Food received at proper temperature			28 IN O		Toxic substances properly identified, st			
NOUT		Food in good condition, safe, & unadulterated				^	Conformance with Approved Proced Compliance with variance/specialized			
IN OUT N	I/AN/O	Required records available: shellstock tags,			29 IN O	UTIMA	process/HACCP			
-	2	parasite destruction Protection from Contamination Arm								
IN OUT N	I/A N/O	Food separated & protected			Ris	k factors are	e improper practices or procedures identif	ed as the most		
6 IN OUT N/A		Food-contact surfaces: cleaned & sanitized		prevalent contributing factors of foodborne illness or injury. Public Health						
INOUT		Proper disposition of returned, previously served,					e control measures to prevent foodborne i			
TIN COT		reconditioned, & unsafe food								
		GOOD F	ETA	IL P	RACTICE	S				
		Good Retail Practices are preventative measures to contr								
rk "X" in bo	ox if num	bered item is <b>not</b> in compliance Mark "X" in appropriate	cos		S and/or R	CO	S=corrected on-site during inspection	R=repeat violation		
		Safe Food and Water	COS	K			Proper Use of Utensils	COS		
30	Dactor	urized eggs used where required	T		43	In use u	tensils: properly stored			
31		& ice from approved source			44		equipment & linens: properly stored, dried, &	handled		
		ice obtained for specialized processing methods			45		se/single-service articles: properly stored			
32	1	Food Temperature Control			46		used properly			
32							Utensils, Equipment and Vendin	9		
	Proper	r cooling methods used; adequate equipment for				Food &	non-food contact surfaces cleanable,			
33	1	r cooling methods used; adequate equipment for rature control			17	1 000 0				
	tempe				47		designed, constructed, & used			
33 34 35	tempe Plant f	rature control food properly cooked for hot holding ved thawing methods used			48	properly	designed, constructed, & used shing facilities: installed, maintained, & used;	test strips		
33	tempe Plant f	rature control rood properly cooked for hot holding ved thawing methods used nometers provided & accurate				properly	shing facilities: installed, maintained, & used; od contact surfaces clean	test strips		
33 34 35 36	tempe Plant f Appro	rature control food properly cooked for hot holding ved thawing methods used someters provided & accurate Food Identification			48 49	properly Warewas Non-foo	shing facilities: installed, maintained, & used; od contact surfaces clean Physical Facilities			
33 34 35	tempe Plant f Appro	rature control food properly cooked for hot holding ved thawing methods used someters provided & accurate Food Identification properly labeled; original container			48 49 50	Properly Warewas Non-foo	shing facilities: installed, maintained, & used; od contact surfaces clean  Physical Facilities  old water available; adequate pressure			
33 34 35 36 37 37	tempe Plant f Appro Therm	rature control food properly cooked for hot holding ved thawing methods used someters provided & accurate Food Identification properly labeled; original container Prevention of Food Contamination			48 49 50 51	Properly Warewas Non-foo	shing facilities: installed, maintained, & used; and contact surfaces clean  Physical Facilities  old water available; adequate pressure in installed; proper backflow devices			
33 34 35 36	tempe Plant f Approx Therm Food p	rature control food properly cooked for hot holding ved thawing methods used cometers provided & accurate  Food Identification properly labeled; original container  Prevention of Food Contamination s, rodents, & animals not present			48 49 50	Properly Warewas Non-foc  Hot & c Plumbir Sewage	shing facilities: installed, maintained, & used; and contact surfaces clean  Physical Facilities old water available; adequate pressure ag installed; proper backflow devices a & waste water properly disposed			
33 34 35 36 37 37	tempe Plant f Approx Therm Food p	rature control food properly cooked for hot holding ved thawing methods used someters provided & accurate Food Identification properly labeled; original container Prevention of Food Contamination			48 49 50 51	Properly Warewas Non-foc  Hot & c Plumbir Sewage	shing facilities: installed, maintained, & used; and contact surfaces clean  Physical Facilities  old water available; adequate pressure in installed; proper backflow devices			
33 34 35 36 37 38	Plant f Approx Therm Food p	rature control food properly cooked for hot holding ved thawing methods used cometers provided & accurate  Food Identification properly labeled; original container  Prevention of Food Contamination s, rodents, & animals not present mination prevented during food preparation, storage & display			48 49 50 51 52	properly Warewas Non-foc  Hot & c Plumbir Sewage Toilet fa	shing facilities: installed, maintained, & used; and contact surfaces clean  Physical Facilities  old water available; adequate pressure ag installed; proper backflow devices a & waste water properly disposed  acilities: properly constructed, supplied	& cleaned		
33 34 35 36 37 38 39 39	Plant f Approv Therm Food p Insects Conta	rature control food properly cooked for hot holding ved thawing methods used cometers provided & accurate  Food Identification properly labeled; original container  Prevention of Food Contamination s, rodents, & animals not present			50 51 52 53	properly Warewas Non-foc  Hot & c Plumbir Sewage Toilet fa	shing facilities: installed, maintained, & used; and contact surfaces clean  Physical Facilities old water available; adequate pressure ag installed; proper backflow devices a & waste water properly disposed	& cleaned intained		
33 34 35 36 37 38 39 40	Food plant	rature control food properly cooked for hot holding ved thawing methods used cometers provided & accurate  Food Identification properly labeled; original container  Prevention of Food Contamination s, rodents, & animals not present mination prevented during food preparation, storage & display nal cleanliness			50 51 52 53	properly Warewas Non-foc  Hot & c Plumbir Sewage Toilet fa	shing facilities: installed, maintained, & used; and contact surfaces clean  Physical Facilities  old water available; adequate pressure ag installed; proper backflow devices a & waste water properly disposed  acilities: properly constructed, supplied a refuse properly disposed; facilities ma	& cleaned intained n		
33 34 35 36 37 38 39 40 41 42	Food posts of the contact of the con	rature control food properly cooked for hot holding ved thawing methods used cometers provided & accurate Food Identification properly labeled; original container Prevention of Food Contamination s, rodents, & animals not present mination prevented during food preparation, storage & display nal cleanliness g cloths: properly used & stored			50 51 52 53 54 55	properly Warewas Non-foc  Hot & c Plumbir Sewage Toilet fa	shing facilities: installed, maintained, & used; and contact surfaces clean  Physical Facilities  old water available; adequate pressure and installed; proper backflow devices are waste water properly disposed acilities: properly constructed, supplied as refuse properly disposed; facilities may all facilities installed, maintained, & clean	& cleaned intained n		

	Retail Fo	ood Esta	blishmen	t Inspection	on Form part II <sub>™</sub>	ge 2_ of 2					
Establishme	ent Knights of	Columbi	SANITIZER LE	VEL		cense # 303886					
Current Lice	nse Posted //N	001011100				celise # JOJO O					
	od Safety Manager 0 / N		CHEMICAL LOW TEMPERATURE DISH MACHINE OF THE WIPING CLOTH BUCKET								
HIGH TEMPERA	ATURE DISHMACHINE Temp	erature	SPRAY BOTTLES								
SANITIZER: CH	LORINE, QUATERNARY AMMON	IUM, IODINE		SHING (3 COMPARTMENT :	SINK)						
TEMPER	ATURE OBSERVATI	ONS									
ITEM	. 11	ATION	TEMP	ITEM	LOCATION	TEMP					
Sansing	e cooking	A	195								
-Horse	1 Cetizon	Ja-	36								
milly	Retriger	ja	41								
12000	139 tv	sere	19								
		OBSER	VATIONS AND	CORRECTIVE A	CTIONS						
Code	Violations oit					Correction Date					
Reference	Violations cited in this report must be corrected withing the time frame listed, as stated in 8-405.11.										
		[ a	. 1 6		1						
		WA A	riolation	obson	sed						
					The second second						
						E - 1 66 (1991)					
						1 2 2					
	Charge (Signature)	anin Or	V Bas								
Person in C	harge (Signature)	juney C	1.	1 /	Date						
Inspector (	Signature) ( ) \(\Lambda\)	m /	1000	45	Date	4/11/21					