

Food Inspections

July 30th- August 1st

<u>Restaurant Name:</u>	<u>Address:</u>	<u>Visit Type:</u>	<u>Violations:</u>
Waffle House	1784 N Riley Highway	Follow Up	No Findings
Damiano Cuisine	4300 N Michigan Rd	Follow Up	No Findings
Wings Ect	2541 Indiana 44	Routine	11 Critical 1 Non Critical

1. Critical- Observed roast beef at 48 degrees in walk in cooler.
2. Critical- Observed packaged hamburger at 48 degrees. Package expanding.
3. Critical- Observed par cooked chicken at 50 degrees. Cooked 07-30-2024.
4. Critical- Observed cheese on walk in at 49 degrees.
5. Critical- Observed lettuce on walk in at 50 degrees.
6. Critical- Observed tomatoes on prep line at 50 degrees.
7. Critical- Observed lettuce on prep line at 69 degrees.
8. Critical- Observed hot holding chicken at 110 degrees.
9. Critical- Observed sanitizing buckets at 0 ppm.
10. Critical- Observed prep table holding chili at 130 degrees.
11. Critical- Observed dishwasher @10 ppm chlorine.
12. Non-Critical- Observed hand sink at par soiled.

Owner discarded spoiled meat and moved remaining products to another walk in.

Coulston Elementary	121 N Knightstown road	Pre Op	No Findings
Wendy's	2035 N Riley Highway	Routine	No Findings
Dollar General	545 N Co Line Rd St Paul	Routine	No Findings
Waldron General	110 W Washington Waldron	Routine	1 non ctitical

1. Non-Critical- Observed general cleaning needed in back prep kitchen and on all refrigerators.

Crosstown	1147 St Rd 44	Follow Up	No Findings
Jimmy Johns	2400 Marketplace Dr	Routine	No Findings
Super mercado	310 E Broadway	Follow Up	No Findings

Taco Bell	1621 E Dr State Rd 44	Follow Up	No Findings
Wings Ect	2541 In 44	Follow Up	Critical

1. Critical- Observed temperature at 43 to 45 degrees in walk in. Will monitor was turned down to 32.