## **Food Inspections**

## April 23<sup>rd</sup> thru May 4<sup>th</sup> , 2024

Domino's	360 E Broadway	Routine	No Findings	
Subway	1646 In-44	Routine	1 critical	
1. Critical- Observed no serve safe				

**No Findings** Routine Linnies 1 non critical 15 S Harrison Routine

**Blue Bear Golf Course** 

1. Non-Critical- Observed hand sink used for other purposes.

Whiskey Johns	900 Miller Ave	Routine	No Findings
Grandma's Pan	cake 632 S Harrison	Routine	No Findings
Wendys	2035 N Riley	Routine	No Findings
Moose #2118	224 E Jackson	Routine	No Findings
Kendall's	1304 S Miller	Routine	No Findings
Blue River Bow	l 1601 S Miller	Routine	No Findings
People's Mart	1590 N Riley Hwy	Routine	No Findings
Culver's	1930 N Riley	Routine	No Findings
<b>Dollar Tree</b>	2527 E St Rd 44	Follow-Up	1 Critical

## 1. Critical-Observed evidence of mouse droppings.

Arby's	2501 IN 130	Routine	No Findings
Just Peachy	52 E Washington	Routine	No Findings
Subway	2500 Progress	Routine	No Findings
K of C	413 E South	Routine	No Findings

Wings Ect. 2541 IN 44 Routine 2 non critical

- 1. Non-Critical- Observed back door propped open
- 2. Non-Critical- Observed scoop left in ice.

Kentucky Fried Chicken Follow Up 1 Critical

1. Critical- Observed Mouse Droppings in Storage Area.

Quality Inn 111 Lee Blvd Routine 2 Critical

2 Non-Critical

- 1. Critical- Observed microwave soiled.
- 2. Critical- Observed No Date Labels.
- 3. Non-Critical- Observed breakfast bar needs general cleaning.
- 4. Non-Critical- Observed refrigerator in breakfast area needs replaced.

Hannah Sushi 1650 IN 44 Follow Up 1 Critical

1. Potentially hazardous and ready to eat food did not have labels on chicken, steak, shrimp, soup and vegetables.

Jimmy Johns 2400 Market Place Follow Up 1 Critical

1 non critical

- 1. Critical- Observed hand wash sink front line still no water pressure.
- 2. Non-critical Observed Ice machine not cleaned.

Cholula's Truck 1642 E St Rd 44 Routine 9 Critical

- 1. Critical- Observed microwave soiled.
- 2. Critical- Observed prep table not properly cooling.
- 3. Critical- Chicken
- 4. Critical-Beef
- 5. Critical- Sour Cream
- 6. Critical-tomato
- 7. Critical- Onions
- 8. Critical- Mayo
- 9. Critical- Observed no date marking
- 10. Critical- Observed no serv safe

Maya's 2505 E St Rd 44 Routine 1 Non-Critical

1. Non-Critical- Observed date labels missing on several containers in refrigerator and salsa bar.

Taco Bell 1810 N Riley Hwy. Routine 2 Non-Critical

- 1. Non-critical- Observed no date on inspection of exhaust hood over fryers.
- 2. Non-Critical- Observed bathrooms soiled.

Flying Pig Diner 4056 E Michigan Rd Follow Up Pre Operational

Texas Coral- 2103 Intelliplex Dr Routine 1 Critical

5 non critical

- 1. Critical- Observed serv safe expired. Both Mngs. Enrolled in class.
- 2. Non-Critical- Observed prep table Sour Cream at 51
- 3. Non-Critical- Observed Ice Machine Soiled.
- 4. Non-Critical- Observed pans stored wet.

- 5. Non-Critical- Observed Refrigerators and Freezers need new door seals.
- 6. Non-Critical- Observed temp of refrigerator in Main Cooking at 46 Degrees.

San Jos'e 322 Duran Dr Follow Up 5 Critical

2 Non Critical

2 Repeats

- 1. Critical- Observed prep table had sour cream filled 2 containers in with lettuce.
- 2. Critical- Observed no date labels on prep table and refrigerators.
- 3. Critical- Observed pork and hot dogs left with clean appliances.
- 4. Critical- Observed food on clean dish rack at 55 degrees.
- 5. Critical- Observed no serve safe.
- 6. Non-Critical- Observed pans of raw chicken on floor in refrigerator.
- 7. Non-Critical- Observed large pot brisket on floor of refrigerator.

Kentucky Fried Chicken- 350 E Broadway Routine 1 Critical

2 non critical

- 1. Critical- Observed mouse droppings in storage area ECO Lab 04/16/24.
- 2. Non-Critical- Observed bathroom need cleaned.
- 3. Non-Critical- Observed hand sink used for other purposes.
- 4. Non-Critical- Observed gap around delivery door.