**Food Inspections**

October 1st thru October 2nd

Arby’s 2501 IN 44 Routine 1 Critical/4 Non critical

1. Critical- Observed temp of Roast Beef 131 Degrees.
2. Non- Critical- Observed general cleaning needed (slicer, fryer, floor, and door seals next to fryer.
3. Non-Critical- Observed back door seal with gaps @ bottom.
4. Non-critical- Observed Dumpster lids open
5. Non-Critical- Observed Assistant Manager did not have hair restrained or in a net.

Shelbyville Middle 1200 McKay Road Routine No Findings

Hendricks Elementary 1111 St Joseph St Routine No Findings

Shelbyville High 2003 S Miller Routine No Findings

Golden Bear Pre Routine No Findings

Noble Roman 1601 S Miller St Routine 2 Non-Critical

1. Non-Critical- Observed back kitchen area soiled.
2. Non-Critical- Observed mops not hung to dry.

Waldron General 110 W Washington St Complaint 1 non-critical

1. Non-Critical- Observed Ice Machine needs cleaned and the hood vents not inspected in over 1 year.

La Fiesta Mex. Grill 158 E Main St. Pre-Operational No Findings