

**Health Department Inspections Report**  
**December 2020, January 2021, February 2021**

**Establishments with No Violations**

Pizza Hut of Vincennes – 2250 Hart Street Vincennes Indiana 47591

Casey’s General Store #2828 – 5844 E. Freelandville Road Oaktown Indiana 47561

Southwest Indiana Regional Youth Village – 2290 South Theobald Lane Vincennes Indiana 47591

**Miscellaneous Inspections**

**Vincennes Cheap Store – 1105 Washington Avenue Vincennes Indiana 47591:**

Pre-Operational inspection. Establishment is found to be in compliance and is ready to open.

**Wendy’s – 2523 N. 6<sup>th</sup> Street Vincennes Indiana 47591:**

Received a complaint regarding a gnat/fly inside a customer’s ice cube. Customer also stated that employees and manager were not wearing any facial coverings. Customer states that manager took customers food back. Sanitarian went over COVID-19 mitigation safety plan guidelines with store management. Establishment was due for a routine inspection at the time and no violations were observed.

**We Bee Grinding – 4800 S. State Road 61 Monroe City Indiana 47557:**

Pre-Operational inspection. Mobile unit is found to be in compliance and is ready to operate.

## Establishments with Violations

### Hucks #290 – 1521 Hart Street Vincennes Indiana 47591

#### **1 Critical Violation**

Section 192: numerous expired potentially hazardous foods found for retail sale. Items are as follows: Lunchmakers Turkey, Lunchmakers Bologna, Lunchables Pepperoni and Mozzarella, Sunny D Tangy Original **(corrected on site)**

### McDonald's – 2300 N. 6<sup>th</sup> Street Vincennes Indiana 47591

#### **1 Non-Critical Violation**

Section 297: general cleaning of dispensers observed to be needed.

### Hucks #338 – 2816 N. 6<sup>th</sup> Street Vincennes Indiana 47591

#### **5 Critical Violations**

Section 136: open can of Monster energy drink observed on a pizza prep table in the kitchen. A cup of coffee was also observed on the employee hand washing sink in the kitchen **(corrected on site)**.

Section 177: multiple boxes containing various food items were observed to be stored on the walk-in cooler floor.

Section 191: no date marking observed on multiple buckets of raw chicken located in a reach in cooler in the kitchen **(corrected on site)**.

Section 345: food debris is observed in the hand washing sink located in the kitchen **(corrected on site)**.

Section 192: numerous potentially hazardous ready to eat foods were found to be held past their sell by dates and were available for retail sale. Items are as follows: Banana Pudding, Oscar Meyer Ham & Cheese, Buddig Turkey, Lunchables Pizza, Lunchables Turkey, Orange Juice **(corrected on site)**.

**McDonald's – 2320 Hart Street Vincennes Indiana 47591**

**1 Non-Critical Violation**

Section 431: general cleaning observed to be needed in various areas throughout store to eliminate accumulations of food and grease.

**Comfort Suites – 2555 Hart Street Vincennes Indiana 47591**

Establishment had a change in ownership. Pre-Operational inspection was performed on 1/20/2021 and the following violations were observed. Establishment owner was advised to correct the following violations by the next routine inspection.

**1 Critical Violation**

Section 192: unmarked foods were located inside the refrigerator.

**5 Non-Critical Violations**

Section 347: there is no acceptable form of a hand drying system in place at the hand washing sink.

Section 295(c): numerous cabinets and drawers were found to be soiled with spilled coffee, food debris and dirt.

Section 297: coffee and beverage dispensers are observed to have heavy buildup and are soiled from not being maintained properly.

Section 235: door gasket of the refrigerator was observed to be broken and peeling away from the door itself. Gasket needs repaired or replaced.

Section 257: freezer, refrigerator and reach-in cooler units are all missing an internal thermometer.

**Hucks #135 – 1515 Washington Avenue Vincennes Indiana 47591**

**3 Critical Violations**

Section 443: sanitizer buckets tested at 0 ppm and there is no sanitizer solution or concentrate available inside the establishment.

Section 191: multiple potentially hazardous ready to eat foods were found available for consumer purchase and are as follows: Hard Boiled Eggs, Lunchables and Oscar Meyer Hot Dogs. Oldest Expiration date was January 8, 2021.

Section 204: self-service tongs used for the hot dog display are found to be soiled with old food debris and hair **(corrected on site)**.

### **3 Non-Critical Violations**

Section 296(c): tabletop mounted can opener is observed to have black build up on the cutting blade as well as metal shavings hanging off the cutting blade itself.

Section 296(c): all reach in coolers and freezers located in the kitchen area are observed to be soiled with food debris and crumbs. Door handles are also observed to have thick accumulations of dirt and grease on them and must be maintained clean to sight and touch.

Section 431: cooler doors and counter under the self serve hot dog display are observed to be soiled with spills and food debris.

## **I'mpressed Coffee Company, LLC – 1911 N. 6<sup>th</sup> Street Vincennes Indiana 47591**

### **5 Critical Violations**

Section 415: storage room is observed to have harborage conditions and is cluttered with debris, tools, tanks, paint and the appearance of unused items.

Section 439: it is observed on a dish drying rack that soap and sanitizer is being stored with clean dishes. It is also observed that fly traps are hung up directly above and with the clean dishes and in other areas throughout the establishment and are not safely preventing pests from entering either food items, single serve items or utensils.

Section 136: employee beverages were not only observed on food prep areas but were also located on shelves storing food items.

Section 439: glass cleaner in a spray bottle was located on a prep table where cookies were being bagged for human consumption.

Section 438: two bottles of blue liquid were observed. One on a prep table with cookies and the other on soda bibs. No identifying information was on the bottles.

### **9 Non-Critical Violations**

Section 243: multiple single use items are observed on the floor. Items are 8 oz. hot paper cups, solo plastic cups, smuckers plastic bottles, brown cup sleeves, black hot cup lids.

Section 433: observed a mop and a used mop head left in the sink and not allowed to properly air dry.

Section 239: observed dishware on a dish drying rack where towels were being used as a drying method. Only air drying is an acceptable method of drying. Towels are observed to be soiled.

Section 411: light fixture in walk-in cooler is non-operational and foot candles are registering between 1.0 and 1.5 in a non-food preparation area.

Section 431: floor of walk-in cooler is observed to have heavy brown accumulations and is soiled.

Section 256: walk in freezer and reach in dairy cooler are both missing thermometers.

Section 295(c): coolers in the line area are observed to be soiled with spills and build up.

Section 310: air ventilation system is observed to have heavy black and brown dust and build up on the vents and the ceiling surrounding the general area.

Section 235: numerous utensils/pitchers/blenders are observed to be in poor condition with crazing, cracking and pieces missing from the unit(s) itself.

### **Jay C Food Store # 84 – 1400 Washington Avenue Vincennes Indiana 47591**

#### **8 Critical Violations**

Section 415: establishment has a verified rodent/pest control issue. Establishment has 48 hours to provide the health department with a written pest control plan.

Section 439: glass cleaner observed sitting next to icing on a prep table in the bakery. Must provide separation of food and chemicals (**corrected on site**).

Section 177: ready to eat food was observed on the floor of the walk-in freezer.

Section 295: metal rolling carts used to transport foods in the deli are observed to be soiled with heavy thick grease, dirt and old food debris.

Section 235: knife used in the meat cutting room for butchering is found to be covered in rust.

Section 189: goat cheese marked “Keep Refrigerated” is observed in a room that is not refrigerated (**corrected on site**).

Section 296: fresh beef display is observed to have old spills, food debris, crusted substances and fuzzy growths located inside them. This also includes the reach in displays for beef and fish.

Section 204: reach-in cooler that contains cheese and sour cream is observed to have broken glass or a broken fluorescent bulb in the case.

## 16 Non-Critical Violations

Section 218: three compartment sink in the bakery area is observed to be leaking from all piping underneath it and establishment is using cake lids to collect the soiled water.

Section 218: sanitizer system for the three compartment sink in the bakery area is observed to not be working properly and is spraying water and fluids out of the system/hoses.

Section 256: multiple coolers and freezers are missing thermometers or have thermometers that do not work correctly.

Section 404: multiple areas of the bakery and deli are observed to have wall and floor coving that has large gaps or some areas where the coving is missing.

Section 431: door handles and glass of all sliding doors in the deli area are observed to have heavy accumulations of dirt on them and are soiled.

Section 431: floors throughout the bakery and deli area are observed to be soiled with grease and dirt. This includes all visible walking areas, all areas under equipment, coving and baseboards.

Section 295(c): all equipment located in the bakery and deli areas are observed to be visibly soiled with dirt, grease and spills. This includes the equipment itself, legs, wheels, handles, and filters.

Section 310: hood ventilation system above fryers in the deli area is observed to be coated in a heavy layer of grease that is dripping down on to the floor.

Section 411: light on ventilation system is not operational at time of inspection.

Section 295(c): wall of the walk-in cooler that stores beef and poultry for the deli, is observed to have black accumulations growing down the left wall.

Section 431: wall area located under the three compartment sink is observed to be black and brown in color and has a heavy build up.

Section 430: cooler room that holds fresh produce, is observed to be in poor condition and has adjoining panels that have broken loose.

Section 295(c): fan guard covers in all walk-in coolers/freezers are observed to be covered in a thick layer of dust and dirt.

Section 295(c): wire racking located where the bacon is, is observed to have heavy white fuzzy growths on the racking and on the black plastic underneath.

Section 295(c): reach in coolers located in the dairy area are observed to have substantial black, green, and brown growths on the white racking. In addition, all other reach in coolers are observed to have substantial amounts of dust, debris and are visibly soiled.

Section 431: entire facility is in need of a deep cleaning. This includes all areas in front and in back of house. All equipment is visibly dusty and soiled to sight and touch and this includes shelving, handles, kick plates, fan guards, egg grate covers, glass doors, legs, wheels, fronts and sides.

**Establishment has a re-inspection scheduled for February 2, 2021. Any violations that are not satisfactorily corrected will begin assessing fines, but not limited to shut down of the deli and bakery facilities.**

### **Follow Up Inspections**

#### **McDonalds – 2300 N. 6<sup>th</sup> Street Vincennes Indiana 47591**

Light fixture in lobby now has a steady leak and has a trash can beneath to catch water accumulations. Manager was instructed to close that portion of lobby off. Must be corrected immediately. Leak in storage room appears to be repaired. Floor is dry and no visible water accumulations.

#### **Impressed Coffee Company, LLC – 1911 N. 6<sup>th</sup> Street Vincennes Indiana 47591**

All violations corrected from previous inspection.

#### **Jay C Food Store #84 – 1400 Washington Avenue Vincennes Indiana 47591**

#### **\*\*First Follow Up Visit\*\***

#### **4 Critical Violations**

Section 415: establishment has a verified rodent/pest control issue. Establishment was previously notified on 1/27/2021 that they had 48 hours to provide the health department with a written pest control plan. Establishment has failed to provide the health department with this document and did not provide documents that pest control was contacted on or after 1/27/2021. **FINE ACCRUED**

Section 177: ready to eat food was again observed on the floor of the walk-in freezer located in the deli area. **FINE ACCRUED**

Section 295: metal rolling carts used to transport foods in the deli area are once again observed to be soiled with heavy thick grease, dirt and old food debris. **FINE ACCRUED**

Section 204: reach-in cooler that contains cheese and sour cream is observed to have broken glass/broken fluorescent light bulb in the case with ready to eat foods. **FINE ACCRUED**

## **18 Non-Critical Violations**

Section 218: three compartment sink in the bakery area is observed to still be leaking from all piping underneath it and cake lids still being used to collect the soiled water. **FINE ACCRUED**

Section 218: sanitizer system for the three compartment sink in the bakery area is observed to still not be working properly and is spraying water and fluids out of the system/hoses. **FINE ACCRUED**

Section 256: multiple coolers and freezers are still missing thermometers or have thermometers that do not work correctly. **FINE ACCRUED**

Section 404: multiple areas of the bakery and deli are observed to still have wall and floor coving that has large gaps or some areas where the coving is fully missing. **FINE ACCRUED**

Section 431: door handles and glass of all sliding doors in the deli area are still observed to have heavy accumulations of dirt, fingerprints, stickers, tape and grease on them and are soiled. **FINE ACCRUED**

Section 431: floors throughout the bakery and deli area are observed to be still soiled with grease and dirt. Sanitarian from the health department did notice that an attempt was made on the floors in the back area. There is still an excessive amount of dirt, grease, black build up and trash on the floors. This includes all visible walking areas, all areas under equipment, coving and baseboards. **FINE ACCRUED**

Section 295(c): all equipment located in the bakery and deli areas are still observed to be visibly soiled with dirt, grease, and spills. This includes the equipment itself, legs, wheels, handles, and filters. **FINE ACCRUED**

Section 310: hood ventilation system above fryers in the deli area is still observed to be coated in a heavy layer of grease that is dripping down on to the floor. **FINE ACCRUED**

Section 411: light in the ventilation system is still not operational and not making the required foot candles in a food preparation area. **FINE ACCRUED**

Section 295(c): wall of the walk-in cooler that stores beef and poultry for the deli, is again observed to have black fuzzy accumulations growing down the left wall. It was found on today's inspection that the east wall has black and green fuzzy growths as well. **FINE ACCRUED**

Section 431: wall area located under the three compartment sink is still observed to be black and brown in color and have heavy soil build up. **FINE ACCRUED**

Section 430: cooler room used for holding fresh produce is observed to not have been repaired and that the plastic joist that keeps panels together is being held down by a produce pallet and loose nails are visible. **FINE ACCRUED**

Section 295(c): fan guard covers in all walk-in coolers/freezers are still observed to be covered in a thick layer of dust and dirt. **FINE ACCRUED**



Section 295(c): wire racking located where the bacon is, is observed to have heavy white fuzzy growths on the racking and on the black plastic underneath. **FINE ACCRUED**

Section 295(c): reach-in coolers located in the dairy area are observed to still have substantial black, green and brown growths on the white racking. In addition, all other reach-in coolers are observed to have substantial amounts of dust and debris and are still visibly soiled. **FINE ACCRUED**

Section 431: the entire establishment is in need of a deep cleaning. This includes all areas in front and in back of house. All equipment is visibly dusty and soiled to sight and touch and this includes shelving, handles, kick plates, fan guards, egg grate covers, glass doors, legs, wheels, fronts and sides. **FINE ACCRUED**

Section 235: multiple nonfunctioning light bulbs are observed in the reach in dairy coolers. One light bulb is observed to be held in place with masking tape.

Section 243: single use items located on the floor of the deli area.

**Establishment has a second follow up inspection for February 9, 2021 scheduled.**

**Jay C Food Store #84 – 1400 Washington Avenue Vincennes Indiana 47591**

**\*\*Second Follow Up Visit\*\***

**2 Critical Violations**

Section 415: establishment has a verified rodent/pest control issue. Establishment was previously notified on 1/27/2021 and again on 2/2/2021 that the local health department was requesting a written pest control plan. Establishment has failed to provide the health department with this documentation and documentation that pest control was contacted on or after 1/27/2021. **FINE ACCRUED (corrected on site)**

Section 177: ready to eat food was observed on the floor of the walk-in freezer. This is the third inspection where the sanitarian has observed food on the floor of either the walk-in freezer or walk in cooler. **FINE ACCRUED (corrected on site)**

**6 Non-Critical Violations**

Section 256: cooler was found to be without a functioning thermometer. **FINE ACCRUED (corrected on site)**

Section 431: sanitarian has noticed a large improvement in the cleaning of the floors in the deli and bakery area. The floors in the chicken frying area are still observed to be soiled with dirt and grease. There is still an excessive amount of dirt, grease, and black build up in the corners of the flooring, the floor/wall coving and around electrical wall junctures/boxes and electrical outlets in the frying areas. **FINE ACCRUED**

Section 295(c): wall of the walk-in cooler that stores beef and poultry for the deli is observed to still have black and green fuzzy growths on the walls. **FINE ACCRUED (corrected on site)**

Section 295(c): wire racking located where the bacon is, is observed to still have heavy white fuzzy growths on the racking and on the black plastic underneath. **FINE ACCRUED (corrected on site)**

Section 295(c): reach-in coolers located in the dairy area are observed to still have substantial black, green and brown growths on the white racking of the milk coolers. **FINE ACCRUED**

Section 235: multiple nonfunctioning light bulbs are observed in the dairy reach in coolers. One light bulb is observed to be held in place with masking tape. **FINE ACCRUED**

**Establishment has a third follow up inspection scheduled for 2/23/2021.**

**Jay C Food Store #84 – 1400 Washington Avenue Vincennes Indiana 47591**

**\*\*Third Follow Up Inspection\*\***

All violations are corrected from all previous inspections.