

# January 2024 Inspection Report

# **Establishments With No Violations**

French Club

Yamato Steak of Japan

Lowes

Good Samaritan 3 GM Kitchen

**Good Samaritan Coffee Shop** 

Good Samaritan Rehab Unit

Good Samaritan Cafeteria

**Good Samaritan Nursing Units** 

S&S Discount Food Buys and Beyond

Kelso's 19th Hole

Franks Pub

Family Dollar

Fastbreak #6

**Colonial Assisted Living** 

**Impressed Coffee** 

Dogwood Barbeque

McDonalds (Bicknell)

Lic's Deli and Ice Cream

Ponderosa Steakhouse

**Knights of Columbus** 

Chava's Mexican Bar & Grill

Applebee's

The Café Moonlight

# **New Establishments**

Ginger Ale's- Establishment is ready to operate.

# **Complaints With Violations**

# **Establishments With Violations**

La Fiesta- 2222 North 6<sup>th</sup> Street Vincennes

2 Non-Critical Violations

Section 297- Inside of ice machine is observed to be soiled with black build up.

Section 298- Microwave is found to be heavily soiled with spills and old food debris.

#### 1 Critical Violation

Section 191- Numerous food products located in the walk-in cooler are found to not have any type of date marking system.

#### JT Place- 1626 Willow Street Vincennes

#### 3 Non-Critical Violations

Section 295©- Shelving in dish room is observed to be heavily soiled with white and brown build up.

Section 431- Establishment is observed to be in need of a deep cleaning. This includes shelving, doors, all equipment, floors, walls, drains, vents, walk-in coolers and freezers, and fryer and grill area.

#### 1 Critical Violation

Section 324- Three-compartment sink is found to be in disrepair and have water leaking from a pipe into a pan.

#### American Table- 1501 Willow Street Vincennes

#### 1 Non-Critical Violation

Section 234- Clean dishes are found to be soiled with old food debris and dust.

#### 2 Critical Violations

Section 345- Handwashing sink located in grill prep area is observed to be in disrepair and have no hot water.

Section 177- Numerous potentially hazardous foods and products are found to be stored uncovered and not protected from contamination in walk in cooler.

#### **Culvers- 7 Executive Boulevard Vincennes**

#### 1 Critical Violation

Section 246-Employees are found to not be using gloves while prepping and preparing food.

#### 1 Non-Critical Violations

Section 297- Ice machine is observed to be heavily soiled with slimy black accumulations.

### Vincennes Pub-N-Grub- 15 S. 4th Street Vincennes

#### 2 Non-Critical Violations

Section 234- In use utensils handles are found to be in direct contact with food products and not preventing contamination.

Section 174- Multiple containers holding food products that have been removed from original package are found to be missing identification labels with common name of food.

### Short Twig Café- 204 N. Main Street Bicknell

#### 3 Critical Violations

Section 334- Utility hose is found to be laying in basin of mop sink and not preventing back siphonage.

Section 345- Hand washing sink is observed to be heavily soiled with brown build up and old food debris.

Section 191- Observed multiple potential hazardous foods to have no type of date marking system.

#### 2 Non-Critical Violation

Section 413- Observed medium size hole in floor next to utility mop sink.

Section 431- Establishment is observed to be in need of a deep cleaning. This includes: all reach in coolers and freezers, shelving, all equipment, floors, walls, and prep tables.

### **Tiende Ispana- 1500 Willow Street Vincennes**

#### 1 Critical Violations

Section 191 – Observed potential hazardous foods to be held past expiration date and available for human consumption.

#### 1 Non-Critical Violations

Section 295 (c)- Drink cooler shelves are found to be heavily soiled with black fuzzy accumulations.

### Little Caesars Pizza- 601 College Ave Vincennes

#### 2 Non-Critical Violations

Section 234- Observed in use utensil handles to be laying in direct contact with food products and not preventing contamination.

Section 295©- Clean dishes stored in dish area are found to be soiled with old food debris and dust.

# Speedy Pete's Marathon- 4120 S. State Road 241 Monroe City

#### 2 Critical Violations

Section 191- Observed potentially hazardous ready to eat foods in reach in cooler to be held past expiration and available for human consumption.

Section 177- Food items are found to be stored directly on the floor throughout the establishment.

### Knox County Jail- 2375 S. Old Decker Road Vincennes-

#### 2 Non-Critical Violations

Section 404- Flooring in food preparation and dish area are observed to cracks and gaps more than 1/32 of an inch.

Section 295 ©- All shelfing in walk in cooler is found to be heavily soiled with fuzzy white accumulations and old food debris.

### Captain D's #3646- 2713 N. 6th Street Vincennes

#### 2 Non-Critical Violations

Section 295 ©- Walk in freezer floor is observed to be heavily soiled with old food debris and black build up.

Section 297- Inside of ice machine is observed to be heavily soiled with black build up.

# Long John Silver's #05- 2705 N. 6th Street Vincennes

#### 2 Non-Critical Violations

Section 414- Ceiling located above fryer area is found to be in disrepair allowing water to drip directly on floor and in fryer. Ceiling is observed to have cracks covered with tape to stop leak.

Section 404- Observed flooring throughout establishment to be in disrepair with cracks and gaps larger than 1/32 of an inch.

A follow up inspection has been scheduled for 02/20/2024.

### Hibachi Super Buffett- 2021 Hart St. Vincennes

#### **6 Critical Violations**

Section 187-Raw squid and chicken are found to be sitting out at room temperature and having an internal temperature ranging from 57 degrees to 65 degrees.

Section 246-Employee is observed to be cutting raw chicken with no gloves.

Section 415-Establishment is found to have a pest control issue. Insects were found to be crawling on equipment and produce.

Section 204-Observed bags of cabbage to be stored in utility/mop sink and not preventing contamination.

Section 443-Establishment is found to not be using any type of sanitizer in kitchen area and hibachi grill area.

Section 187- Observed raw pork, crab, and cut vegetables to be temping between 55 and 65 degrees in hibachi/sushi area.

#### 3 Non-Critical Violations

Section 342- Handwashing sinks in kitchen are observed to have no hot water.

Section 418-Employee personal items are found to be stored throughout the food preparation area.

Section 404-Tile flooring is observed to be in disrepair in the dish area. Tiles are found to be broken, missing, cracked, and holding water and old food debris in between and underneath tiles.

A follow-up inspection has been scheduled for 02/23/2024.