

Facility Name	Inspection Date	Violation Type	Corrected	Code	Observation	Inspection Conducted by
Ace Catering & Banquets, LLC	22-Aug-25	C		347(b),(c),or(d)	Observed hand wash station with no free flowing spout.	Noah Weber
Applebee's Neighborhood Bar & Grill / Valpo	6-Aug-25	C		450(a)(1),(a)(2),or(a)(4)	Observed fruit flies at cook line, ware wash line and at dry rack area in kitchen. Observed multiple house flies in the back of house.	Noah Weber
Applebee's Neighborhood Bar & Grill / Valpo	6-Aug-25	C		443(a),(b)	Observed food debris on kitchen floor and countertops in excess. Observed dust accumulation on ceiling tiles next to air vents in the back of house. Observed standing water with milky film on surface located in walk in cooler underneath thawing rack.	Noah Weber
Applebee's Neighborhood Bar & Grill / Valpo	6-Aug-25	C		324(a)	Observed metal bins on dry rack stacked together before properly air drying.	Noah Weber
Applebee's Neighborhood Bar & Grill / Valpo	6-Aug-25	C		306(b)&(c)	Observed prep table area with large amounts of food splatter on underbelly of metal shelving.	Noah Weber
Applebee's Neighborhood Bar & Grill / Valpo	6-Aug-25	C		286(a),(b),or(c)	Observed rice steamer dripping water onto clean equipment and onto floor of kitchen.	Noah Weber
Bar 20	8-Aug-25	P		467(a)	Observed a container of Decon rodent bait on the floor of the kitchen behind the line cooler.	Carrie Batson
Bar 20	8-Aug-25	Pf		458(a)	Observed Decon rodent bait on the kitchen floor behind the line coolers.	Carrie Batson
Bar 20	8-Aug-25	Pf		450(a)(3)	Observed live and dead roaches in all life stages trapped on sticky sheets located under the length of the bar and in the kitchen. Observed live roaches crawling on bar shelf where clean glasses are stored. Observed no pest control program in place.	Carrie Batson

Bar 20	8-Aug-25	C		450(a)(1),(a)(2),or(a)(4)	Observed an excess of equipment and supplies left on the back kitchen counters while an active roach infestation is occurring. Observed sticky bug traps underneath the bar and kitchen equipment with live and dead roaches and spiders on them. Observed no licensed pest control program in place.	Carrie Batson
Bar 20	8-Aug-25	C		443(a),(b)	Observed a greasy black residue on the kitchen floors. Observed food and other debris underneath kitchen equipment, prep tables and under the entire front bar and under the bar coolers.	Carrie Batson
Bar 20	8-Aug-25	C		404(a)	Observed food and beverage left in garbage receptacles in the kitchen and bar with active roaches and flies present.	Carrie Batson
Bar 20	8-Aug-25	C		400(a)	Observed uncovered garbage cans throughout the bar and kitchen with food and beverage garbage still in them from the day before.	Carrie Batson
Bar 20	8-Aug-25	Pf		359(a),(b),(c)	Observed the hand sink in the bar with a strainer in it where the bartenders use it as a dump sink.	Carrie Batson
Bar 20	8-Aug-25	C		309(a)	Observed a build up of grease on the kitchen equipment located on the front line. Observed a pile of dirty dishes on either side of the three bay sink with food residue still on them and inside of the 3 bay sink. Observed food splatter inside of the microwave.	Carrie Batson

Bar 20	8-Aug-25	P		307(a)or(c)	Observed cooking utensils and bowls left on the kitchen line overnight without being cleaned and the operation is open for business again currently.	Carrie Batson
Bar 20	8-Aug-25	Pf		306(a)	Observed a dark residue build up on the white cutting board used on the prep top cooler located on the kitchen line. Observed dark and pink residue on the ice deflector inside of the large ice machine.	Carrie Batson
Bar 20	8-Aug-25	Pf		281(a)	Observed no sanitizer test strips available in the kitchen or bar.	Carrie Batson
Bar 20	8-Aug-25	Pf		214(a),(b),or(c)	Observed no date marking on prepped foods in the line cooler.	Carrie Batson
Bar 20	8-Aug-25	C		148(a)	Observed a team member with a lit cigarette in the kitchen area.	Carrie Batson
Beggars Pizza	12-Aug-25	C		443(a),(b)	Observed a build up of 3D dust on the walk in cooler fan vent cover.	Carrie Batson
Beggars Pizza	12-Aug-25	Pf		281(a)	Observed no sanitizer test strips available for the Auto Chlor system.	Carrie Batson
Beggars Pizza	12-Aug-25	C		221(a),(b)(1),(b)(2),(b)(3),(b)(4),(b)(6),(b)(7),(c),(d)	Observed house baked chocolate chip cookies in a basket for sale on the service counter with no ingredient and allergen label.	Carrie Batson
Beggars Pizza	12-Aug-25	C		148(a)	Observed team member drinks stored on the top shelf of the walk in cooler above customer food.	Carrie Batson
Best Western Indian Oak	21-Aug-25	C		447(a)	Observed wet mop sitting in bucket at the time of inspection.	antonioturner
Best Western Indian Oak	21-Aug-25	C		411(a)or(b)	Observed missing coving in kitchen at the time of inspection.	antonioturner
Best Western Indian Oak	21-Aug-25	C		402(a)	Observed heavy trash buildup around dumpster at the time of inspection.	antonioturner

Best Western Indian Oak	21-Aug-25	C		400(a)	Observed dumpster lid open at the time of inspection.	antonioturner
Best Western Indian Oak	21-Aug-25	P		307(a)or(c)	Observed brown and pink buildup on inside of ice machine chute at the time of inspection.	antonioturner
Best Western Indian Oak	21-Aug-25	C	Yes	260(a),(b),(d)	Observed no ambient thermometer inside white refrigerator across from 3 bays at the time of inspection.	antonioturner
Cafe Manna / St. Teresa of Avila	14-Aug-25	P		348(a)	Observed mop sink hose below the flood rim at time of inspection.	Noah Weber
Casey's General Store #3988	1-Aug-25	C		402(a)	Observed trash behind dumpster at the time of inspection.	antonioturner
Chaw's Tacos @ VNC	17-Aug-25	Pf	Yes	429(a)	Observed no hand soap at the time of inspection.	antonioturner
Chaw's Tacos @ VNC	6-Aug-25	Pf		135(a)(1)	Owner will be taking Serve Safe exam within the next two weeks.	antonioturner
Chaw's Tacos @ VNC	17-Aug-25	Pf		135(a)(1)	Owner will obtain Serve Safe certificate within 2 weeks.	antonioturner
Chesterton Donuts / Dunkin Donuts	25-Aug-25	C		445(a)or(b)	Observed hood above cooking equipment with heavy dust and debris buildup at the time of inspection.	antonioturner
Chesterton Donuts / Dunkin Donuts	25-Aug-25	C		402(a)	Observed trash buildup behind dumpster at the time of inspection.	antonioturner
Chesterton Donuts / Dunkin Donuts	25-Aug-25	C		400(a)	Observed dumpster lid open at the time of inspection.	antonioturner
Chesterton Donuts / Dunkin Donuts	25-Aug-25	P	Yes	382(a)(b)	Observed waste from ice machine spilling onto floor and not above drain at the time of inspection.	antonioturner
Chesterton Donuts / Dunkin Donuts	25-Aug-25	C		284(a)or(b)	Observed hand sink across from ice machine in need of a seal at the time of inspection.	antonioturner
China House Restaurant	14-Aug-25	C		451(a)	Observed dead cockroaches located in basement and a cockroach egg on kitchen floor located underneath hand sink.	Noah Weber

China House Restaurant	14-Aug-25	Pf		429(a)	Observed no available hand soap at kitchen hand sink.	Noah Weber
China House Restaurant	14-Aug-25	Pf		359(a),(b),(c)	Observed hand sink being used to rinse raw pork.	Noah Weber
China House Restaurant	14-Aug-25	C		306(b)&(c)	Observed plastic crate in walk in cooler covered in fuzzy organic growth located above uncovered food.	Noah Weber
China House Restaurant	14-Aug-25	C		304(a)or(b)	Observed single use cans of vegetables being reused for storage of other food products.	Noah Weber
China House Restaurant	14-Aug-25	P		213(a)(2),(b)	Observed small prep top cooler temping at 53.9 degrees F. Any food that has been out if temp for more than 4 hours has been recommended to be discarded.	Noah Weber
China House Restaurant	14-Aug-25	C		189(a)	Observed large sauce buckets located on floor of kitchen walkway uncovered or protected. Observed buckets of food located on floor of walk in cooler with no protection. Observed raw meat stored next to and above uncovered vegetables.	Noah Weber
China House Restaurant	14-Aug-25	C		183(a)	Observed ice scoop handle down within ice in front of house drink area.	Noah Weber
Chipotle Mexican Grill #2512	8-Aug-25	C		443(a),(b)	Observed a build up of black residue on the kitchen and dining room floors. Observed a build up of grease residue on the floor around the fryer. Observed food debris under the kitchen prep tables.	Carrie Batson
Chipotle Mexican Grill #2512	8-Aug-25	C		407(a)	Observed the protective cover on the kitchen floors chipping away with a concentration area in the prep kitchen and ware washing area.	Carrie Batson

Chipotle Mexican Grill #2512	8-Aug-25	C		402(a)	Observed dirty kitchen towels and trash laying on the concrete and in the grass behind the restaurant outside near the sidewalk.	Carrie Batson
Chipotle Mexican Grill #2512	8-Aug-25	C		400(a)	Observed one garbage dumpster open.	Carrie Batson
Chipotle Mexican Grill #2512	8-Aug-25	C		363(a)(2)	Observed a leaking faucet at the hand sink closest to the front service line.	Carrie Batson
Chipotle Mexican Grill #2512	8-Aug-25	C		324(a)	Observed moisture trapped between clean pans stored on the ware washing shelves.	Carrie Batson
Chipotle Mexican Grill #2512	8-Aug-25	Pf		246(a)or(b)	Observed food probe thermometer not calibrated to plus or minus two degrees.	Carrie Batson
Chipotle Mexican Grill #2512	8-Aug-25	P		175(a)(1)(A),(a)(1)(B),(a)(1)(C),(a)(2)	Observed a bag of onions sitting on the floor in the kitchen.	Carrie Batson
Cinco De Mayo Bar & Grill	7-Aug-25	C		453(a)	Observed unused kitchen equipment stored along the outside wall of the building.	Carrie Batson
Cinco De Mayo Bar & Grill	7-Aug-25	C		409(a)	Observed acoustic absorbent tiles in the service area where drinks are made, salsa and chips are stored and condiments are prepped.	Carrie Batson
Cinco De Mayo Bar & Grill	7-Aug-25	C		407(a)	Observed an unfinished and open ceiling in the kitchen.	Carrie Batson
Cinco De Mayo Bar & Grill	7-Aug-25	P	Yes	380(a)	Observed the open end of the hose connected to the service sink faucet stored below the flood rim.	Carrie Batson
Cinco De Mayo Bar & Grill	7-Aug-25	C		329(a)(1),(a)(3)thru(a)(8)_1	Observed plastic food storage tubs stored outside of the building on a pallet where they are exposed to dirt, pests and contaminates.	Carrie Batson
Cinco De Mayo Bar & Grill	7-Aug-25	P	Yes	316(a)	Observed no chlorine or quat sanitizer in the buckets where rags are stored between uses on tables and other food contact surfaces in the bar, kitchen and dining room.	Carrie Batson

Cinco De Mayo Bar & Grill	7-Aug-25	Pf	Yes	306(a)	Observed a build up of blood from boxes and containers of raw steak in the reach in cooler in the storage room closest to the bar.	Carrie Batson
Cinco De Mayo Bar & Grill	7-Aug-25	C		226(a)(2),(a)(3),(a)(4),or(a)(5)	Observed a sticker covering the spice shelves in the kitchen. The sticker is peeling and flaking off of the stainless steel above where food is prepped.	Carrie Batson
Cinco De Mayo Bar & Grill	7-Aug-25	Pf	Yes	214(a),(b),or(c)	Observed TCS foods in the line cooler drawers that are used for multiple days without date marking.	Carrie Batson
Cinco De Mayo Bar & Grill	7-Aug-25	P	No	213(a)(2),(b)	Observed fresh fish, vegetables and cream stored in a prep top cooler on the right end of the kitchen line measuring 47 degrees F. Observed cooked and raw foods including cooked beans, raw meats and chopped vegetables in the walk in cooler measuring 50 degrees F.	Carrie Batson
Cinco De Mayo Bar & Grill	11-Aug-25	P	No	213(a)(2),(b)	Observed fresh fish, vegetables and cream stored in a prep top cooler on the right end of the kitchen line measuring 47 degrees F. Observed cooked and raw foods including cooked beans, raw meats and chopped vegetables in the walk in cooler measuring 50 degrees F.	Carrie Batson
Cinco De Mayo Bar & Grill	20-Aug-25	P	No	213(a)(2),(b)	Observed cooked and raw foods including cooked beans, raw meats and chopped vegetables in the walk in cooler measuring 50 degrees F.	Carrie Batson
Cinco De Mayo Bar & Grill	7-Aug-25	C		190(a1),(a3)thru(a9)	Observed dry goods and an ice machine stored in the same rooms where electrical boxes and HVAC equipment is located.	Carrie Batson

Cinco De Mayo Bar & Grill	7-Aug-25	C		189(a)	Observed dry goods stored directly on the floor in a utility room closest to the back door.	Carrie Batson
Cinco De Mayo Bar & Grill	7-Aug-25	C	Yes	183(a)	Observed bowls with no handles used to scoop spices in the kitchen and left in full contact with the spices. Observed the ice scoop used in the bar ice machine stored on the top of the machine where the surface is not cleaned and sanitized. Observed the ice bucket sitting directly on the floor in the storage room with the ice maker closest to the bar.	Carrie Batson
Cinco De Mayo Bar & Grill	7-Aug-25	C	Yes	148(a)	Observed team member beverages stored on a shelf above where clean glassware is stored.	Carrie Batson
Cinco De Mayo Bar & Grill	7-Aug-25	Pf		135(a)(1)	Observed the leadership in the dining room and kitchen to not know that bleach or quat sanitizers need to be used on all food contact surfaces. Observed the Food Safety Manager certification on file expired.	Carrie Batson
Crema Avenue Mobile Unit @ Fiori Italian C	2-Aug-25	Pf	Yes	477(a)	operating without permit	SusanBell
Crema Avenue Mobile Unit @ Fiori Italian C	2-Aug-25	Pf	Yes	347(a)	Observed no hot water at hand sink	SusanBell
Crema Avenue Mobile Unit @ Fiori Italian C	2-Aug-25	C	No	260(a),(b),(d)	Observed no thermometer in reach in cooler	SusanBell
Crema Avenue Mobile Unit @ Fiori Italian C	2-Aug-25	P	No	213(a)(2),(b)	Observed chocolate milk measured 50F	SusanBell
Cronies Charhouse & Gin Mill	14-Aug-25	C		453(a)	Observed clutter in back room at the time of inspection.	antonioturner
Cronies Charhouse & Gin Mill	14-Aug-25	C		450(a)(1),(a)(2),or(a)(4)	Observed flies inside kitchen at the time of inspection.	antonioturner
Cronies Charhouse & Gin Mill	14-Aug-25	C		447(a)	Observed wet mop sitting in bucket at the time of inspection.	antonioturner



Cronies Charhouse & Gin Mill	14-Aug-25	C		443(a),(b)	Observed grease buildup under cooking equipment and observed heavy buildup around exhaust fan above back door at the time of inspection.	antonioturner
Cronies Charhouse & Gin Mill	14-Aug-25	P		307(a)or(c)	Observed inside of ice machine with black buildup at the time of inspection.	antonioturner
Cronies Charhouse & Gin Mill	14-Aug-25	C		189(a)	Observed food boxes and non food grade buckets, stored on floor in walk-in cooler at the time of inspection.	antonioturner
Curbside Dogs @ JJ's Pizza Shack Commissar	23-Aug-25	C		286(a),(b),or(c)	Observed the hand sink inside of the hot dog cart not functional.	Carrie Batson
Deep Blue Seafood	7-Aug-25	C		400(a)	Observed the dumpster lid open.	Carrie Batson
Deep Blue Seafood	7-Aug-25	C		309(a)	Observed food and grease debris on the prep table shelves in the kitchen.	Carrie Batson
Deep Blue Seafood	7-Aug-25	Pf		281(a)	Observed no test strips available for the quat sanitizer used in the 3 bay sink.	Carrie Batson
Deep Blue Seafood	7-Aug-25	C	Yes	260(a),(b),(d)	Observed no ambient air thermometer available in the prep top cooler in the kitchen and the reach in cooler in the service station.	Carrie Batson
Deep Blue Seafood	7-Aug-25	C		189(a)	Observed food stored in the walk in freezer and walk in cooler where non potable water is dripping from the cooling unit above the shelves and creating an ice slick on the shelves and floor.	Carrie Batson
Deep Blue Seafood	7-Aug-25	Pf		135(a)(1)	Observed the Food Safety Manager certification expired.	Carrie Batson
Denny's	4-Aug-25	C		421(a)or(d)	Observed a gap in the center seals on both inner and outer front doors.	Carrie Batson
Denny's	4-Aug-25	C		407(a)	Observed loose floor tiles in the larger walk in freezer.	Carrie Batson

Denny's	4-Aug-25	C		390(a)	Observed a missing drain plug in one garbage dumpster.	Carrie Batson
Denny's	4-Aug-25	C		328(a),(b)	Observed clean kitchen utensils stored on hooks above the 3 bay sink where they can be splashed with wash water or food debris.	Carrie Batson
Denny's	4-Aug-25	C		324(a)	Observed moisture trapped between clean pots and pans stored on the shelves in the kitchen.	Carrie Batson
Denny's	4-Aug-25	C		309(a)	Observed food residue build up on the handles, gaskets and inside surfaces of the line and kitchen coolers. Observed dried food residue build up on the inside top of the microwave used on the kitchen line. Observed food residue build up on the sides of the cooking equipment.	Carrie Batson
Denny's	4-Aug-25	C		306(b)&(c)	Observed a heavy black build up on the outside of small fry pans that are stacked together where the bottom of one pan is touching the clean food contact surface of another.	Carrie Batson
Denny's	4-Aug-25	C		287(a)	Observed heavy scoring on the white cutting boards used on top of the prep top coolers.	Carrie Batson
Deon's BBQ TENT @ E.C. Commissary Kitch	15-Aug-25	P		307(a)or(c)	Observed no wash, rinse and sanitize station available for use during a 5 hour event.	Carrie Batson
Deon's BBQ TENT @ E.C. Commissary Kitch	15-Aug-25	Pf		281(a)	Observed no sanitizer test kit available.	Carrie Batson
Deon's BBQ TENT @ E.C. Commissary Kitch	15-Aug-25	Pf		279(a)or(b)	Observed no food probe thermometer available.	Carrie Batson
Deon's BBQ TENT @ E.C. Commissary Kitch	15-Aug-25	Pf		273(a)	Observed no cooler available to place the frozen burgers in before using them.	Carrie Batson
Deon's BBQ TENT @ E.C. Commissary Kitch	15-Aug-25	Pf	Yes	210(a)(1)thru(a)(3)	Observed frozen burgers sitting out in the case on the counter in 90 degree F weather.	Carrie Batson

Depot Dogs, LLC	4-Aug-25	C		445(a)or(b)	Observed a heavy build up of grease and 3D dust debris on the entire inside of the hood system.	Carrie Batson
Depot Dogs, LLC	4-Aug-25	C		421(a)or(d)	Observed a large gap in the screen door that leads into the kitchen. Observed the door to the shed where single service items, freezers holding food and soda bibs are stored propped open.	Carrie Batson
Depot Dogs, LLC	4-Aug-25	C		420(a)or(b)	Observed the door to the restroom that opens into the kitchen propped open during operating hours.	Carrie Batson
Depot Dogs, LLC	4-Aug-25	C		417(a)or(c)	Observed light bulbs above open boxes of single service items in the storage shed without protective covering.	Carrie Batson
Depot Dogs, LLC	4-Aug-25	C		328(a),(b)	Observed clean kitchen utensils hung above the 3 bay sink close enough to be splashed by wash water or food debris.	Carrie Batson
Depot Dogs, LLC	4-Aug-25	C		309(a)	Observed a greasy build up on the prep table shelves and the handles of the coolers and freezers in the kitchen.	Carrie Batson
Depot Dogs, LLC	4-Aug-25	C		289(a)	Observed a greasy residue on the surface of the 3 bay sink and it's backsplash.	Carrie Batson
Depot Dogs, LLC	4-Aug-25	C		260(a),(b),(d)	Observed no ambient air thermometers available in the coolers or freezers.	Carrie Batson
Depot Dogs, LLC	4-Aug-25	C		151(a)	Observed no hair restraints on the team members cooking food or serving beverages.	Carrie Batson

Don Quijote	14-Aug-25	Pf		214(a),(b),or(c)	Observed open milk in white fridge in back of house with no date marking. Observed milk in silver double door fridge in kitchen not date marked. Observed ready to eat foods in coolers with no labeling or date marking.	Noah Weber
El Salto - TENT	24-Aug-25	C		347(b),(c),or(d)	Observed no free flowing spout on hand wash station.	Noah Weber
El Tacazo LLC @ HDC Community Kitchen	15-Aug-25	Pf		281(a)	Observed to sanitizer test strips available for use.	Carrie Batson
Family Express Corp #42	22-Aug-25	P		461(a)	Measured sanitizer at third bay at over 600ppm at the time of inspection.	antonioturmer
Family Express Corp #42	22-Aug-25	P		307(a)or(c)	Observed beverage bay with both ice machine chutes with black buildup, observed inside of F'real shake and smoothie machine with buildup around nozzle and observed large ice machine next to 3 bays sink with black buildup on inside roof of ice machine at the time of inspection.	antonioturmer
Family Express Corp #42	22-Aug-25	C		289(a)	Observed heavy green buildup on inside of water sprayer around nozzle at the time of inspection.	antonioturmer
Gelsosomo's Pizzeria Portage - TENT	23-Aug-25	C	Yes	386(a)	Observed no catch bucket for hand wash station	SusanBell
Gelsosomo's Pizzeria Portage - TENT	23-Aug-25	C	Yes	330(a),(b),(c)_1	Observed single service utensils not inverted	SusanBell
Gelsosomo's Pizzeria Portage - TENT	23-Aug-25	C	Yes	328(a),(b)	Observed napkins and paper food boats stored on ground	SusanBell
Gelsosomo's Pizzeria Portage - TENT	23-Aug-25	C	Yes	286(a),(b),or(c)	Observed table top cooler not turned on	SusanBell
Gelsosomo's Pizzeria Portage - TENT	23-Aug-25	Pf	Yes	274(a)or(b)	Observed no rinse bucket for temporary wash, rinse and sanitize station	SusanBell

Gelsosomo's Pizzeria Portage - TENT	23-Aug-25	P	Yes	213(a)(2),(b)	Observed cheese in table top cooler measured 63F; observed cheese measured 59F, and raw pork measured 58F in coolers on truck.	SusanBell
Gelsosomo's Pizzeria Portage - TENT	23-Aug-25	C	Yes	189(a)	Observed chips stored on ground	SusanBell
Gelsosomo's Pizzeria Portage - TENT	23-Aug-25	C	No	185(athruf)	Observed heavily soiled wiping cloth on cutting board	SusanBell
Gelsosomo's Pizzeria Portage - TENT	23-Aug-25	C	No	146(a)	Observed food prep staff member wearing bracelet	SusanBell
Gyros Bar and Grill	27-Aug-25	C		453(a)	Observed unnecessary clutter and litter near back door at the time of inspection.	antonioturner
Gyros Bar and Grill	27-Aug-25	C		407(a)	Observed cardboard used to block vents on ceiling at the time of inspection.	antonioturner
Gyros Bar and Grill	27-Aug-25	C		286(a),(b),or(c)	Measure ambient temperature of walk-in cooler at 44.9F and observed water leaking from condenser unit at the time of inspection.	antonioturner
Gyros Bar and Grill	27-Aug-25	P		213(a)(2),(b)	Measured sliced tomatoes inside walk-in cooler at 55.4F and measured pork at 48.7F at the time of inspection.	antonioturner
H302 Juice Bar	19-Aug-25	C		442(a)	Observed gaps around the plumbing pipes in the wall under the front hand sink, the front vegetable washing sink including around the vent cover, under the service sink in the ware washing area and to the left of the 3 bay sink. Observed a gap in the base board to the left of the reach in cooler in back storage room.	Carrie Batson
H302 Juice Bar	19-Aug-25	Pf		281(a)	Observed no chlorine sanitizer test strips available for use.	Carrie Batson
H302 Juice Bar	19-Aug-25	Pf		279(a)or(b)	Observed no food probe thermometer available for use.	Carrie Batson

Hilltop Neighborhood House Mission Kitch	11-Aug-25	P		348(a)	Observed mop sink hose below the flood rim at time of inspection.	Noah Weber
Hilltop Neighborhood House Mission Kitch	11-Aug-25	C		324(a)	Observed metal bins stacked together before being allowed to dry properly.	Noah Weber
Holiday Inn Express and Suites	12-Aug-25	C		450(a)(1),(a)(2),or(a)(4)	Observed flies inside kitchen at the time of inspection.	antonioturner
Holiday Inn Express and Suites	12-Aug-25	C		402(a)	Observed trash buildup behind dumpster at the time of inspection.	antonioturner
Holiday Inn Express and Suites	12-Aug-25	C		400(a)	Observed dumpster lid open at the time of inspection.	antonioturner
Holiday Inn Express and Suites	12-Aug-25	P		307(a)or(c)	Observed ice machine chute with pink buildup on inside at the time of inspection.	antonioturner
Holiday Inn Express and Suites	12-Aug-25	P		175(a)(1)(A),(a)(1)(B),(a)(1)(C),(a)(2)	Observed apples on counter top, unwrapped, or without deli tissue at the time of inspection.	antonioturner
Izaak Walton Miller Chapter (IWCA)	6-Aug-25	C		402(a)	Observed debris around and behind the garbage dumpsters.	Carrie Batson
Izaak Walton Miller Chapter (IWCA)	6-Aug-25	C		400(a)	Observed the dumpster lids open at the time of inspection.	Carrie Batson
Izaak Walton Miller Chapter (IWCA)	6-Aug-25	Pf		281(a)	Observed quat sanitizer test kit available but in bad condition and expired as of 2021. Observed no bleach test strips available.	Carrie Batson
Izaak Walton Miller Chapter (IWCA)	6-Aug-25	C	Yes	183(a)	Observed soda gun soaking in water.	Carrie Batson
Izaak Walton Miller Chapter (IWCA)	6-Aug-25	Pf	Yes	135(a)(2)(A),(a)(2)(B)(iv-vii)(ix-xv)	Observed team member setting up sanitizer in the center sink of the three bay in the bar. When asked about that, team member indicated that they were instructed to wash, sanitize and rinse their bar glasses instead of wash, rinse and sanitize.	Carrie Batson
Jade Garden Restaurant	14-Aug-25	P	Yes	457(a)	Observed rubbing alcohol stored on the shelf over the prep top table where food is prepared and next to other food preparation items.	Carrie Batson

Jade Garden Restaurant	14-Aug-25	Pf		455(a)	Observed dish detergent powder stored in a blank white plastic tub with no identifying label.	Carrie Batson
Jade Garden Restaurant	14-Aug-25	C		407(a)	Observed the kitchen tiles cracked and in disrepair in several areas.	Carrie Batson
Jade Garden Restaurant	14-Aug-25	P	Yes	317(a)	Observed no food contact surface sanitizer made at the time of inspection.	Carrie Batson
Jade Garden Restaurant	14-Aug-25	C		309(a)	Observed food splashes and grease residue on the prep top table shelves, under the prep top cooler covers, on the handles of fridge and freezers.	Carrie Batson
Jade Garden Restaurant	14-Aug-25	C		289(a)	Observed a build up of food debris and grease splashes on the outside surfaces on the 3 bay sink.	Carrie Batson
Jade Garden Restaurant	14-Aug-25	Pf		214(a),(b),or(c)	Observed no date marking on prepped meats, vegetables and open containers of milk.	Carrie Batson
Jade Garden Restaurant	14-Aug-25	P	Yes	213(a)(2),(b)	Observed raw shell eggs kept on the prep top counter at room temperature 80 degrees F.	Carrie Batson
Jade Garden Restaurant	14-Aug-25	C		189(a)	Observed a bucket of rice soaking in water on the floor in the kitchen and without a cover.	Carrie Batson
Jade Garden Restaurant	14-Aug-25	C		185(a)thru(f)	Observed no wiping cloths kept in buckets of bleach sanitizer water between uses.	Carrie Batson
Jade Garden Restaurant	14-Aug-25	C		176(a)	Observed a Heineken beer bottle on the prep top table shelf with a dark liquid (soy sauce) in it and no identifying label. Observed a white plastic tub with a powdery white substance in it (cornstarch) without an identifying label.	Carrie Batson
Jade Garden Restaurant	14-Aug-25	C		175(a)(3thru8)	Observed many containers of food kept uncovered in the line cooler, freezers, walk in cooler left uncovered.	Carrie Batson

Jade Garden Restaurant	14-Aug-25	C		148(a)	Observed a team member's drinking glass sitting on the prep top table and without a lid and straw.	Carrie Batson
John Andy's	8-Aug-25	C		443(a),(b)	Observed mice poop on floor behind white deep freezer located across from ice machine at the time of inspection.	antonioturner
John Andy's	8-Aug-25	C		420(a)or(b)	Observed employee rest room door open at the time of inspection.	antonioturner
John Andy's	8-Aug-25	C		363(a)(2)	Observed dump sink next to hand sink, leaking water from pipes into a container at the time of inspection.	antonioturner
John Andy's	8-Aug-25	Pf		359(a),(b),(c)	Observed hand sink in kitchen next to dump sink, with a pitcher stored inside and observed ice dumped inside hand sink behind front counter at the time of inspection.	antonioturner
John Andy's	8-Aug-25	P	Yes	348(a)	Observed mop sink hose hanging below flood rim level at the time of inspection.	antonioturner
John Andy's	8-Aug-25	C	Yes	302(a)	Observed metal shaving inside can opener groove behind dull blade at the time of inspection.	antonioturner
John Andy's	8-Aug-25	C		234(a)	Observed barbeque sauce buildup on cooler handles on cooks' line and observed grease buildup on fryer station wheels at the time of inspection.	antonioturner
John Andy's	8-Aug-25	Pf	Yes	214(a),(b),or(c)	Observed pork and stuffed pepper soup, made more than 2 days ago, not date marked at the time of inspection.	antonioturner
Kin Khao Thai & Sushi - TENT	24-Aug-25	P		213(a)(1)	Observed food warming stations temping at 100 and 112 degrees F at time of inspection.	Noah Weber
Kosmos Restaurant	11-Aug-25	C	Yes	183(a)	Observed sugar scoop handle down within product.	Noah Weber



La Cabana Mexican Restaurant & Cantina	15-Aug-25	C		450(a)(1),(a)(2),or(a)(4)	Observed house flies and fruit flies within kitchen area with no visible pest control in place.	Noah Weber
La Cabana Mexican Restaurant & Cantina	21-Aug-25	C		450(a)(1),(a)(2),or(a)(4)	Observed house flies and fruit flies within kitchen area with no visible pest control in place.	Noah Weber
La Cabana Mexican Restaurant & Cantina	15-Aug-25	C		443(a),(b)	Observed dust accumulation on fan covers in walk in cooler.	Noah Weber
La Cabana Mexican Restaurant & Cantina	15-Aug-25	C		324(a)	Observed plastic drinks cups stacked together in bar without being able to air dry properly first.	Noah Weber
La Cabana Mexican Restaurant & Cantina	15-Aug-25	C		306(b)&(c)	Observed food debris and metal shaving on gear of mounted can opener. Observed dripping oil accumulation on metal wire rack in corner of cook line. Observed organic green growth on soda underbelly near Crush spout in kitchen area.	Noah Weber
La Cabana Mexican Restaurant & Cantina	15-Aug-25	Pf		306(a)	Observed soda gun nozzle with accumulation at bar area.	Noah Weber
La Cabana Mexican Restaurant & Cantina	15-Aug-25	Pf		214(a),(b),or(c)	Observed milk in kitchen mini fridge not date marked.	Noah Weber
La Cabana Mexican Restaurant & Cantina	15-Aug-25	C		189(a)	Observed boxes of raw shrimp stored next to avocados in walk in cooler. Observed uncovered raw shrimp/steak/and chicken stored next to each other on bottom shelf of walk in cooler. Observed large amounts of fruit flies on top of uncovered cut onions in plastic crate in kitchen. Advised employees to discard contaminated onions.	Noah Weber
La Cabana Mexican Restaurant & Cantina	15-Aug-25	C		183(a)	Observed ice scooper handle down within ice in bar area.	Noah Weber
La Michoacana Hobart	25-Aug-25	Pf	No	281(a)	Observed no sanitizer test kit available.	Carrie Batson
La Michoacana Hobart	25-Aug-25	C		189(a)		Carrie Batson
Las Cubanitas Food Truck	24-Aug-25	C		347(b),(c),or(d)	Observed hand sink with no free flowing spout.	Noah Weber

Las Cubanitas Food Truck	24-Aug-25	P		186(a)	Observed gloves not being changed between handling garbage, food and cash/tickets.	Noah Weber
Lincoln Flats	21-Aug-25	C		306(b)&(c)	Observed bottom section of cooler drawers with standing water and food debris with organic growth. Observed organic growth on gasket of prep top cooler in cooking line.	Noah Weber
Lincoln Flats	21-Aug-25	C		287(a)	Observed prep top cutting board with heavy scoring in need of repair.	Noah Weber
Little Red Wagon Mobile Unit	24-Aug-25	C	No	442(a)	Observed damaged ceiling	Susan Bell
Little Red Wagon Mobile Unit	24-Aug-25	C		286(a),(b),or(c)	Observed a missing filter in the hood at the cooks line.	Susan Bell
Little Red Wagon Mobile Unit	24-Aug-25	Pf		281(a)	Observed a damaged and unusable sanitizer test kit available.	Susan Bell
Little Red Wagon Mobile Unit	24-Aug-25	P		213(a)(2),(b)	Observed cut tomato and cut lettuce measuring 61 degrees F in the table top cooler.	Susan Bell
Little Red Wagon Mobile Unit	24-Aug-25	P		213(a)(1)	Observed hot cheese measuring 129 degrees F, chili measuring 122 degrees F. Observed the middle steam table hot dogs measuring 64 degrees F and the right side steam table hot dogs measuring 116 degrees F.	Susan Bell
Little Red Wagon Mobile Unit	24-Aug-25			197(a)	Observed the water used to steam hot cheese soiled.	Susan Bell
Little Red Wagon Mobile Unit	24-Aug-25	C		151(a)	Observed no hair restraints on the food preparation team.	Susan Bell
Little Red Wagon Mobile Unit	24-Aug-25	P		142(a)	Observed no glove change or hand wash after handling waste and touching chips.	Susan Bell
Loyal Order of Moose / Portage 1900	25-Aug-25	C		407(a)	Observed an unsealed, flaking metal ceiling surface in the food storage room.	Carrie Batson
Loyal Order of Moose / Portage 1900	25-Aug-25	C		306(b)&(c)	Observed heavy grease accumulation on the side of the fryers and cook range.	Carrie Batson

Loyal Order of Moose / Portage 1900	25-Aug-25	Pf		306(a)	Observed a dark residue build up on the ice deflector in the large ice machine in the bar. Observed dark residue build up on both soda guns. Observed dark residue build up in the cooler gaskets.	Carrie Batson
Loyal Order of Moose / Portage 1900	25-Aug-25	Pf		214(a),(b),or(c)	Observed no date marking on TCS foods that are open in the coolers.	Carrie Batson
Luke's #202/Subway	6-Aug-25	P	Yes	307(a)or(c)	Observed inside of Frappe chute with heavy white/pink buildup at the time of inspection.	antonioturner
Malden Oasis	22-Aug-25	C		420(a)or(b)	Observed men's restroom door wedged open at the time of inspection.	antonioturner
Malden Oasis	22-Aug-25	C		284(a)or(b)	Observed no seal behind 3 bays at the time of inspection.	antonioturner
Malden Oasis	22-Aug-25	C		234(a)	Observed heavy buildup inside cooler, on floor, at the time of inspection.	antonioturner
Mark O's Bar & Grill	1-Aug-25	C		417(a)or(c)	Observed missing light covers over the food prep and storage areas in the kitchen.	Carrie Batson
Mark O's Bar & Grill	1-Aug-25	C		411(a)or(b)	Observed the coving along the west wall of the kitchen peeling away from the wall.	Carrie Batson
Mark O's Bar & Grill	1-Aug-25	C		400(a)	Observed the lid of the garbage dumpster open.	Carrie Batson
Mark O's Bar & Grill	1-Aug-25	Pf		351(a)	Observed no hand washing sink available in the bar.	Carrie Batson
Mark O's Bar & Grill	1-Aug-25	P	Yes	317(a)	Observed no sanitizer available where bar glasses are washed.	Carrie Batson
Mark O's Bar & Grill	1-Aug-25	C		309(a)	Observed a build up of grease residue on the sides and wheels of the deep fryers.	Carrie Batson
Mark O's Bar & Grill	1-Aug-25	Pf		306(a)	Observed a build up of brown and pink slime residue on the ice deflector inside the ice machine in the kitchen. Observed a build up of rust inside of the white reach in cooler in the kitchen.	Carrie Batson

Mark O's Bar & Grill	1-Aug-25	Pf		282(a)or(b)	Observed no sanitizer available to use on bar glasses or food contact surfaces.	Carrie Batson
Mark O's Bar & Grill	1-Aug-25	Pf		281(a)	Observed no sanitizing solution test kits available.	Carrie Batson
Mark O's Bar & Grill	1-Aug-25	Pf		279(a)or(b)	Observed no food probe thermometer available.	Carrie Batson
Mark O's Bar & Grill	1-Aug-25	C		260(a),(b),(d)	Observed no ambient air thermometers in the prep top coolers in the kitchen.	Carrie Batson
Mark O's Bar & Grill	1-Aug-25	Pf		214(a),(b),or(c)	Observed no date marking on raw chicken wings kept in the prep top cooler.	Carrie Batson
Mark O's Bar & Grill	1-Aug-25	C		189(a)	Observed two open bins of ice used in drinks behind the bar.	Carrie Batson
Mark O's Bar & Grill	1-Aug-25	C		148(a)	Observed team member food and drink sitting on the prep top counter in the kitchen.	Carrie Batson
Mark O's Bar & Grill	1-Aug-25	Pf		135(a)(2)(A),(a)(2)(B)(iv-vii)(ix-xv)	Person in charge of the facility did not know that sanitizer needs to be used on food contact surfaces to prevent the spread of illness.	Carrie Batson
Max's Grab N Go	26-Aug-25	P	Yes	457(a)	Observed bottle of degreaser stored with clean utensils at the time of inspection.	antonioturner
Max's Grab N Go	26-Aug-25	C		453(a)	Observed clutter and unnecessary equipment near back door at the time of inspection.	antonioturner
Max's Grab N Go	26-Aug-25	C		443(a),(b)	Observed heavy food debris and residue on all walk-in cooler/freezer floors, observed mice feces behind white deep freezer and observed soda syrup on floor at the time of inspection.	antonioturner
Max's Grab N Go	26-Aug-25	C		421(a)or(d)	Observed back door with gap on right hand side and observed gap at top of back door near walk-in freezer/cooler at the time of inspection.	antonioturner

Max's Grab N Go	26-Aug-25	Pf	Yes	359(a),(b),(c)	Observed hand sink next to three bays, blocked with cleaner jugs at the time of inspection.	antonioturner
Max's Grab N Go	26-Aug-25	C	Yes	287(a)	Observed cutting board in need of cleaning at the time of inspection.	antonioturner
Max's Grab N Go	26-Aug-25	C		286(a),(b),or(c)	Observed walk-in cooler door with gap at bottom at the time of inspection.	antonioturner
Max's Grab N Go	26-Aug-25	C		286(a),(b),or(c)	Measured walk-in cooler at 47F at the time of inspection.	antonioturner
Max's Grab N Go	26-Aug-25	P		213(a)(2),(b)	Measured raw chicken in walk-in cooler at 46F at the time of inspection.	antonioturner
Max's Grab N Go	26-Aug-25	C		208(a)	Observed box of frozen patties, not frozen at the time of inspection.	antonioturner
Max's Grab N Go	26-Aug-25	C	Yes	183(a)	Observed ladle with food residue stored in drawer with clean utensils at the time of inspection.	antonioturner
MCR Short Stop	11-Aug-25	C		402(a)	Observed a build up of empty black beverage pallets outside behind the building.	Carrie Batson
MCR Short Stop	11-Aug-25	C		400(a)	Observed garbage dumpster lid open.	Carrie Batson
Mexico Lindo 2 Inc	27-Aug-25	Pf	Yes	430(a)	Observed no paper towel at hand sink on cooks' line at the time of inspection.	antonioturner
Mexico Lindo 2 Inc	27-Aug-25	C	Yes	420(a)or(b)	Observed both restroom doors on "event side" wedged open at the time of inspection.	antonioturner
Mexico Lindo 2 Inc	27-Aug-25	Pf		306(a)	Observed stationary can opener blade with dried residue buildup, observed both margarita machines with black buildup on inside of nozzle and observed soda nozzle behind bar with beverage residue at the time of inspection.	antonioturner
Mexico Lindo 2 Inc	27-Aug-25	C		285(a)or(d)	Observed large gap at back of three bays, in need of a seal, at the time of inspection.	antonioturner

Mexico Lindo 2 Inc	27-Aug-25	C		226(a)(2),(a)(3),(a)(4),or(a)(5)	Observed ground beef stored inside of "thank you" bags and observed condensed milk stored in can after opening at the time of inspection.	antonioturner
Mexico Lindo 2 Inc	27-Aug-25	C		221(a),(b)(1),(b)(2),(b)(3),(b)(4),(b)(6),(b)(7),(c),(d)	Observed tamales in cooler at the end of cooks' line without a label, ingredients or location, at the time of inspection.	antonioturner
Mexico Lindo 2 Inc	27-Aug-25	P		213(a)(2),(b)	Measured cooked ground beef sitting out at 47F at the time of inspection.	antonioturner
Mexico Lindo 2 Inc	27-Aug-25	P		175(a)(1)(A),(a)(1)(B),(a)(1)(C),(a)(2)	Observed house made salsa stored inside walk-in cooler without a lid at the time of inspection.	antonioturner
Miller's Senior Living	13-Aug-25	C		421(a)or(d)	Observed a small gap in the back door bottom right seal.	Carrie Batson
Miller's Senior Living	13-Aug-25	Pf	Yes	246(a)or(b)	Observed the food probe thermometer more than plus or minus two degrees from my calibrated thermometer.	Carrie Batson
Miller's Senior Living	13-Aug-25	P	No	213(a)(2),(b)	Observed the food in the walk in measuring 50 degrees F. Ambient air temperature is at 47 degrees F.	Carrie Batson
Nicky's Gyros At The Lure	22-Aug-25	C		453(a)	Observed pieces of non working restaurant equipment throughout the kitchen and storage areas. Observed other items including tools, boxes and crates crowding different areas of the storage rooms.	Carrie Batson
Nicky's Gyros At The Lure	22-Aug-25	C		436(a),(b),or(c)	Observed very dim lighting in the walk in cooler and no working light in the walk in freezer.	Carrie Batson
Nicky's Gyros At The Lure	22-Aug-25	C		400(a)	Observed the lid on the garbage receptacle open.	Carrie Batson
Nicky's Gyros At The Lure	22-Aug-25	P		317(a)	Observed no sanitizer prepared for use on food contact surfaces during operations.	Carrie Batson

Nicky's Gyros At The Lure	22-Aug-25	Pf		306(a)	Observed a dark residue on the inside of the ice chute and around the soda nozzles of the soda machine in the drive through area. Observed dark slime residue on the ice deflector in the ice machine in the kitchen.	Carrie Batson
Nicky's Gyros At The Lure	22-Aug-25	Pf		214(a),(b),or(c)	Observed no date marking on foods that are prepared and stored in the walk in cooler.	Carrie Batson
Nicky's Gyros At The Lure	22-Aug-25	C		185(athruf)	Observed no buckets of sanitizer water on the kitchen line for towels used on food contact surfaces throughout the day.	Carrie Batson
Parlor Doughnuts Valpo-TENT	2-Aug-25	Pf	No	477(a)	Open handling of food at tent set up at temporary event: Kidchella at Sunset Hill Farm Park	SusanBell
Parlor Doughnuts Valpo-TENT	2-Aug-25	Pf	No	351(a)	No hand wash station available for open handling of food	SusanBell
Pebbles Soda Co LLC @ First Brew Coffee TE	2-Aug-25	P	Yes	213(a)(2),(b)	Observed half & half measured 48F	SusanBell
Pebbles Soda Co LLC @ First Brew Coffee TE	2-Aug-25	C	Yes	183(a)	Observed handles of ice scoop and garnish utensil down in product.	SusanBell
Pikk's Tavern	22-Aug-25	C		443(a),(b)	Observed walk in cooler fan covers with dust and organic white growth. Observed gaskets of food cooler drawers and reach in cooler doors with food debris and organic growth on top and side surfaces.	Noah Weber
Pikk's Tavern	22-Aug-25	C		324(a)	Observed metals bins above ware wash area stacked together before fully air drying.	Noah Weber
Pikk's Tavern	22-Aug-25	Pf		214(a),(b),or(c)	Observed food in cook line reach in cooler uncovered, not date marked or labeled.	Noah Weber
Pink Mango Drink Co - TENT @ Hobart First	3-Aug-25	Pf		281(a)	Observed the wrong sanitizer test strips onsite.	Carrie Batson

Pink Mango Drink Co - TENT @ Hobart First	3-Aug-25	C	Yes	183(a)	Observed the metal utensils used to make drinks stored in room temperature water between uses.	Carrie Batson
Pink Mango Drink Co - TENT @ Hobart First	3-Aug-25	C	Yes	151(a)	Observed one team member with no hair restraint.	Carrie Batson
PJ's Pub	27-Aug-25	C	Yes	400(a)	Observed dumpster open at the time of inspection.	antonioturner
PJ's Pub	27-Aug-25	P		348(a)	Observed mop sink hose hanging below flood rim level at the time of inspection.	antonioturner
Popeyes/ Portage QSR, Inc.	19-Aug-25	C		421(a)or(d)	Observed a small gap at the center bottom of the outer front doors. The inner front doors have no bottom door sweep to protect the restaurant from pests entering.	Carrie Batson
Popeyes/ Portage QSR, Inc.	19-Aug-25	C		402(a)	Observed debris inside of the garbage dumpster enclosure. Debris consists of wood pallets, shopping carts, paper goods (not specific to Popeye's) and plant matter.	Carrie Batson
Popeyes/ Valpo QSR Corporation.	12-Aug-25	C		400(a)	Observed the lid open on the garbage dumpster.	Carrie Batson
Popeyes/ Valpo QSR Corporation.	12-Aug-25	C		309(a)	Observed a greasy residue inside of the hand sink next to the drive through area, near the front cookline.	Carrie Batson
Popeyes/ Valpo QSR Corporation.	12-Aug-25	Pf		306(a)	Observed food residue on cook pans that had been cleaned and stored on the shelves in the ware washing area.	Carrie Batson
Popeyes/ Valpo QSR Corporation.	12-Aug-25	Pf		294(a)	Observed water from the spigot at the three bay sink measuring 105 degrees F.	Carrie Batson
Portage Township Bonner Senior Center	11-Aug-25	C		443(a),(b)	Observed a build up of 3D dust on the air vents, ceiling and hood in the kitchen over a food prep area.	Carrie Batson
Portage Township Bonner Senior Center	11-Aug-25	C		324(a)	Observed excess moisture between clean cooking equipment on storage shelves.	Carrie Batson



Portage Township Bonner Senior Center	11-Aug-25	Pf		297(a)	Observed the stationary high temp dish machine measuring 147 degrees F instead of 165 degrees F.	Carrie Batson
Provecho	3-Aug-25	Pf		430(a)	Observed no paper hand towels available at the hand sink.	Carrie Batson
Provecho	3-Aug-25	C		421(a)or(d)	Observed the mobile unit door open without a screen protecting the out opening from entry of pests.	Carrie Batson
Provecho	3-Aug-25	P		299(a)(1),(a)(2),(a)(3),(a)(4),(a)(5),(a)(6)(A),(a)(6)(B)	Observed quat sanitizer measuring 0ppm.	Carrie Batson
Provecho	3-Aug-25	P		213(a)(2),(b)	Observed cooked steak and chicken in the reach in cooler measuring 47 degrees F.	Carrie Batson
Quality Inn	7-Aug-25	C		447(a)	Observed wet mop sitting inside bucket, not inverted to air dry at the time of inspection.	antonioturner
Quality Inn	7-Aug-25	C		417(a)or(c)	Observed two missing light shields in kitchen at the time of inspection.	antonioturner
Quality Inn	7-Aug-25	C		411(a)or(b)	Observed no coving in kitchen at the time of inspection.	antonioturner
Quality Inn	7-Aug-25	C		400(a)	Observed open lid on dumpster at the time of inspection.	antonioturner
Quality Inn	7-Aug-25	P		348(a)	Observed black mop sink hose hanging below flood rim level at the time of inspection.	antonioturner
Quality Inn	7-Aug-25	P		307(a)or(c)	Observed inside of ice machine chute with heavy pink buildup at the time of inspection.	antonioturner
Quality Inn	7-Aug-25	Pf		282(a)or(b)	Observed no sanitizer in kitchen at the time of inspection.	antonioturner
Quality Inn	7-Aug-25	Pf		281(a)	Observed no sanitizer test kit at the time of inspection.	antonioturner
Quality Inn	7-Aug-25	Pf		273(a)	Measured ambient temperature of Haier cooler at 48F at the time of inspection.	antonioturner
Quality Inn	7-Aug-25	Pf		247(a)or(b)	Observed no ambient thermometer inside Haier cooler at the time of inspection.	antonioturner

Ricobenes On 26th Street	24-Aug-25	Pf		456(a)	Observed chemical spray bottle, unlabeled at the time of inspection.	antonioturner
Ricobenes On 26th Street	24-Aug-25	C		443(a),(b)	Observed heavy grease buildup at the time of inspection.	antonioturner
Ricobenes On 26th Street	24-Aug-25	C		417(a)or(c)	Observed missing light shields at the time of inspection.	antonioturner
Ricobenes On 26th Street	24-Aug-25	Pf		281(a)	Observed no test kit at the time of inspection.	antonioturner
Ricobenes On 26th Street	24-Aug-25	P		213(a)(2),(b)	Measured breaded steak at 53F and measured house made marinara at 51F at the time of inspection.	antonioturner
Rudys BBQ Shack	12-Aug-25	C		394(a)	Observed no available trash can in multigender rest room in kitchen.	Noah Weber
Rudys BBQ Shack	12-Aug-25	P		348(a)	Observed mop sink hose below the flood rim at time of inspection.	Noah Weber
Rudys BBQ Shack	12-Aug-25	Pf		281(a)	Observed no available testing strips for quat sanitizer.	Noah Weber
Rudys BBQ Shack	12-Aug-25	C		183(a)	Observed in use tongs being hung on stove handle.	Noah Weber
Sammy's Tacos Mobile Unit @ McGings Pub	23-Aug-25	Pf	Yes	456(a)	Observed spray bottle of degreaser not labeled	Susan Bell
Sammy's Tacos Mobile Unit @ McGings Pub	23-Aug-25	C	No	421(a)or(d)	Observed door open, no screen	Susan Bell
Sammy's Tacos Mobile Unit @ McGings Pub	23-Aug-25	Pf	No	166(a)	Observed cooked rice stored in non food grade bag	Susan Bell
Sammy's Tacos Mobile Unit @ McGings Pub	23-Aug-25	P	Yes	142(a)	Observed no hand wash before putting on gloves	Susan Bell
San Joses Fresh Market	21-Aug-25	Pf		347(a)	Observed no hot or cold water available at the hand sink in the restroom.	Carrie Batson
San Joses Fresh Market	21-Aug-25	C		328(a),(b)	Observed clean kitchen equipment stored on cardboard on the floor.	Carrie Batson
San Joses Fresh Market	21-Aug-25	P		316(a)	Observed no bleach sanitizer available at the time of inspection.	Carrie Batson

San Joses Fresh Market	21-Aug-25	C		306(b)&(c)	Observed a layer of debris on the dry storage shelves in the back storage room. Observed a layer of rust on the outside of the 3 bay sink.	Carrie Batson
San Joses Fresh Market	21-Aug-25	Pf		279(a)or(b)	Observed no food probe thermometer available for use.	Carrie Batson
San Joses Fresh Market	21-Aug-25	C		221(a),(b)(1),(b)(2),(b)(3),(b)(4),(b)(6),(b)(7),(c),(d)	Observed no labels on the prepared tamales, prepared rice or prepared queso for sale.	Carrie Batson
San Joses Fresh Market	21-Aug-25	Pf		214(a),(b),or(c)	Observed no date marking on in house prepared fajita mixes and raw chicken for sale in the deli case cooler. Observed no date marking on prepared tamales. Observed no date marking on prepared rice in the cooler.	Carrie Batson
San Joses Fresh Market	21-Aug-25	C		189(a)	Observed cases of avocados and tomatoes stored directly on the floor.	Carrie Batson
San Joses Fresh Market	21-Aug-25	C		185(athruf)	Observed no bleach water sanitizer buckets available for the towels that are in use.	Carrie Batson
San Joses Fresh Market	21-Aug-25	C		148(a)	Observed an open drink container, cigarettes and keys on work surfaces. Observed cigarette butts in the mop bucket and on the bathroom sink.	Carrie Batson
Santo Taco	12-Aug-25	C		400(a)	Observed the lid to the garbage dumpster open at the time of inspection.	Carrie Batson
Santo Taco	12-Aug-25	Pf		279(a)or(b)	Observed the food probe thermometer on hand to be a candy thermometer.	Carrie Batson
Semento's Napoli Caf��	25-Aug-25	C		306(b)&(c)	Observed condiment cooler top shelf in the back with fuzzy organic growth and debris.	Noah Weber
Semento's Napoli Caf��	25-Aug-25	Pf		214(a),(b),or(c)	Observed milk in condiment cooler with no date marking.	Noah Weber
Shar's Kitchen LLC @ John Andy's Commissa	23-Aug-25	P	Yes	461(a)	Observed the concentration of bleach sanitizer measuring 100 ppm.	Carrie Batson

Skyline Snowie Shaved Ice Mobile Unit @ El	2-Aug-25	Pf	Yes	359(a),(b),(c)	Observed items in hand sink	SusanBell
Smoke Town Blues/Belle Estanni Bakery	26-Aug-25	C		451(a)	Observed dead pests within soda gun holster in bar area.	Noah Weber
Smoke Town Blues/Belle Estanni Bakery	26-Aug-25	C		450(a)(1),(a)(2),or(a)(4)	Observed minor amount of fruit flies within kitchen area.	Noah Weber
Smoke Town Blues/Belle Estanni Bakery	26-Aug-25	C		443(a),(b)	Observed food debris/sauces/and grease upon cooler handles and sides of equipment.	Noah Weber
Smoke Town Blues/Belle Estanni Bakery	26-Aug-25	Pf		359(a),(b),(c)	Observed hand sink in drink area with used paper towel and perfume bottle within sink basin.	Noah Weber
Smoke Town Blues/Belle Estanni Bakery	26-Aug-25	Pf		306(a)	Observed organic pink growth within ice machine in drink area. Observed dead pests within bar soda gun holster.	Noah Weber
Smoke Town Blues/Belle Estanni Bakery	26-Aug-25	Pf		214(a),(b),or(c)	Observed heavy cream in reach in cooler open and not date marked. Observed ready to eat and prepared food products labeled but not date marked. Observed cooked chicken in bottom of prep top cooler with no date marking.	Noah Weber
Smoke Town Blues/Belle Estanni Bakery	26-Aug-25	C		183(a)	Observed flour scoop handles down within food product.	Noah Weber
Smoke Town Blues/Belle Estanni Bakery	26-Aug-25	P	Yes	175(a)(1)(A),(a)(1)(B),(a)(1)(C),(a)(2)	Observed raw bacon within sealed packaging stored next to ready to eat icing in walk in cooler and stored above beer cans and bottles. Observed raw burger patties stored above and next to bread buns in reach in silver cooler.	Noah Weber
Smoothie King Portage	29-Aug-25	C		421(a)or(d)	Observed a gap running along the left side of the front door. Observed a gap along the bottom of the back kitchen door.	Carrie Batson
Smoothie King Portage	29-Aug-25	Pf		306(a)	Observed a black residue build up on the ice machine deflector.	Carrie Batson

Smoothie King Portage	29-Aug-25	C	Yes	148(a)	Observed a team member drink sitting on the walk in cooler shelves above food used to prepare smoothies.	Carrie Batson
Speedway #7524	6-Aug-25	C		447(a)	Observed wet mop sitting in bottom of mop bucket and no mop hooks at the time of inspection.	antonioturner
Speedway #7524	6-Aug-25	P		348(a)	Observed mop sink hose laying below flood rim level at the time of inspection.	antonioturner
Sports Bar & Grill	22-Aug-25	C		421(a)or(d)	Observed a large hole in the drywall to the right of the 3 bay sink. Observed a large gap along the bottom of the back door and in the center of the front doors.	Carrie Batson
Sports Bar & Grill	22-Aug-25	C		411(a)or(b)	Observed missing coving throughout the entire kitchen food prep and food storage areas.	Carrie Batson
Sports Bar & Grill	22-Aug-25	C		407(a)	Observed chipping and pitting on the walls throughout the entire kitchen and food storage area. Observed no water proof back splash behind the 3 bay sink. Observed cracked tiles and missing tiles on the kitchen and bar floors. Observed areas of concrete flooring in the kitchen and storage areas where the seal has worn away and is now absorbent.	Carrie Batson
Sports Bar & Grill	22-Aug-25	C		394(a)	Observed no covered receptacle in the ladies rest room in the back of the building.	Carrie Batson

Sports Bar & Grill	22-Aug-25	C		309(a)	Observed a build up of flour residue on the pizza dough mixer. Observed a build up of 3D dust on the shelving above the pizza line prep cooler and on the outside of the kitchen hoods. Observed residue build up on the walk in cooler fan covers.	Carrie Batson
Sports Bar & Grill	22-Aug-25	Pf		306(a)	Observed a brown slimy build up on the ice machine deflector. Observed a pinkish slimy build up inside of the soda gun holders that come in contact with the soda nozzles.	Carrie Batson
Sports Bar & Grill	22-Aug-25	Pf		281(a)	Observed sanitizer test kits not available in the ware washing area or bar.	Carrie Batson
Sports Bar & Grill	22-Aug-25	C		268(a)	Observed a build up of water in the bottom of the kitchen cooler holding the pizza toppings.	Carrie Batson
Sports Bar & Grill	22-Aug-25	C		234(a)	Observed the shelving holding the clean dishes in the ware washing area to have a layer of rust corrosion on them.	Carrie Batson
Sports Bar & Grill	22-Aug-25	C		175(a)(3thru8)	Observed the ice bin in the bar without a cover and exposed to spillage, breakage or other potential contamination.	Carrie Batson
Strack & Van Til Food Market	13-Aug-25	C		447(a)	Observed wet mop not hung to dry properly in bakery.	Noah Weber
Strack & Van Til Food Market	13-Aug-25	C		443(a),(b)	Observed food debris and oil on floor underneath fry station and on machine wheels.	Noah Weber
Strack & Van Til Food Market	13-Aug-25	C		306(b)&(c)	Observed debris and metal shavings in gear of mounted can opener in chicken area. Observed large organic clump and protruding growth emerging front prep sink in cheese walk in area.	Noah Weber

Strack & Van Til Food Market	13-Aug-25	Pf		306(a)	Observed organic growth on internal ceiling of ice machine in back hallway.	Noah Weber
Strack & Van Til Food Market	21-Aug-25	C		234(a)	Observed grease buildup on fryer wheels in deli kitchen at the time of inspection.	antonioturner
Strack & Van Til Food Market	13-Aug-25	P	Yes	213(a)(1)	Observed bbq chicken wings and boneless nuggets held at 117 degrees F. And fried chicken was being held at 108 and 110 degrees F.	Noah Weber
Strack & Van Til Food Market	13-Aug-25	C		183(a)	Observed kitchen tongs in use being hung on chicken heater.	Noah Weber
Taste of India	24-Aug-25	C		347(b),(c),or(d)	Observed hand wash station with no free flowing spout.	Noah Weber
Taste of India	24-Aug-25	P		299(a)(1),(a)(2),(a)(3),(a)(4),(a)(5),(a)(6)(A),(a)(6)(B)	Observed no available sanitizer at time of inspection.	Noah Weber
Tate's Place	14-Aug-25	C		421(a)or(d)	Observed a gap along the bottom of the back kitchen door.	Carrie Batson
Tate's Place	14-Aug-25	C		407(a)	Observed the surface of the wall along the backsplash of the prep table in the back kitchen with a chipped surface so that they drywall is exposed and absorbent.	Carrie Batson
Tate's Place	14-Aug-25	C		306(b)&(c)	Observed a build up of food residue on the side of the freezer closest to the kitchen line.	Carrie Batson
Tate's Place	14-Aug-25	Pf		214(a),(b),or(c)	Observed prepped meats and vegetables in the walk in cooler without date marking.	Carrie Batson
Tate's Place	14-Aug-25	C	Yes	189(a)	Observed a bucket of soup placed on the floor of the kitchen to cool down without a covering to protect it from above. Observed containers of food in the line coolers without a cover. Observed two containers of waffle mix and 4 trays of baked potatoes in the walk in cooler without covers.	Carrie Batson

Tate's Place	14-Aug-25	C	Yes	185(a)(r)(f)	Observed the wiping cloths in the front service station stored in a bucket of bleach water that did not measure 50ppm chlorine.	Carrie Batson
Tate's Place	14-Aug-25	C		183(a)	Observed bowls without handles being used to scoop sugar and flour.	Carrie Batson
Tate's Place	14-Aug-25	P	Yes	175(a)(1)(A),(a)(1)(B),(a)(1)(C),(a)(2)	Observed a container of raw chicken stored above prepped vegetables and cooked foods.	Carrie Batson
Tate's Place	14-Aug-25	Pf		135(a)(1)	Observed the Food Safety Manager certification expired.	Carrie Batson
The Hive	7-Aug-25	Pf		454(a)	Observed dog walking behind bar at the time of inspection.	antonioturner
The Hive	7-Aug-25	C		363(a)(2)	Observed 3 bays leaking into a clear container at the time of inspection.	antonioturner
The Taco Guys Tent	4-Aug-25	C	Yes	328(a)&(c)	Observed open bags of to go containers sitting on the ground.	Carrie Batson
The Taco Guys Tent	4-Aug-25	P		299(a)(1),(a)(2),(a)(3),(a)(4),(a)(5),(a)(6)(A),(a)(6)(B)	Observed no food safe sanitizer available for use.	Carrie Batson
The Taco Guys Tent	4-Aug-25	Pf		281(a)	Observed no sanitizer test kit available.	Carrie Batson
The Taco Guys Tent	4-Aug-25	Pf		279(a)or(b)	Observed no food probe thermometer available.	Carrie Batson
The Taco Guys Tent	4-Aug-25	Pf		274(a)or(b)	Observed no wash, rinse sanitize station available for utensils.	Carrie Batson
The Taco Guys Tent	4-Aug-25	P		213(a)(2),(b)	Observed raw chopped steak held in the cooler measuring 47 degrees F.	Carrie Batson
The Taco Guys Tent	4-Aug-25	P	Yes	213(a)(1)	Observed cooked rice and beans held at 85 degrees F in the warmer that was not turned on.	Carrie Batson
Third Coast Spice Caf� Inc	25-Aug-25	Pf	Yes	456(a)	Observed spray bottle with unknown chemical, unlabeled at the time of inspection.	antonioturner
Third Coast Spice Caf� Inc	25-Aug-25	C		442(a)	Observed missing floor tiles on cooks' line and observed damaged lower wall at the end of cooks' line at the time of inspection.	antonioturner



Third Coast Spice Caf� Inc	25-Aug-25	C		411(a)or(b)	Observed missing coving throughout kitchen at the time of inspection.	antonioturner
Third Coast Spice Caf� Inc	25-Aug-25	C		306(b)&(c)	Observed grease buildup in between fryers and observed dust buildup on walk-in cooler fan covers at the time of inspection.	antonioturner
Toasted S'mores Co. Mobile Unit	2-Aug-25	Pf	Yes	430(a)	No paper towels available	SusanBell
Toasted S'mores Co. Mobile Unit	2-Aug-25	Pf	Yes	429(a)	no soap at hand wash station	SusanBell
Toasted S'mores Co. Mobile Unit	2-Aug-25	C	Yes	386(a)	no catch bucket available for hand wash station	SusanBell
Toasted S'mores Co. Mobile Unit	2-Aug-25	P	Yes	142(a)	used gloves without a hand wash	SusanBell
Town & Country Market	18-Aug-25	C		450(a)(1),(a)(2),or(a)(4)	Observed cluster of fruit flies in back packaging corner in chicken kitchen area. Observed house flies around fish fry station. Will return in 7 days for follow up of pest issue.	Noah Weber
Town & Country Market	25-Aug-25	C		450(a)(1),(a)(2),or(a)(4)	Observed cluster of fruit flies in back packaging corner in chicken kitchen area. Observed house flies around fish fry station. Will return in 7 days for follow up of pest issue.	Noah Weber
Town & Country Market	18-Aug-25	C		443(a),(b)	Observed large amounts of grease and food debris on floor underneath chicken fry area. Observed grease on shelving and floor underneath chicken rotisserie station.	Noah Weber
Town & Country Market	18-Aug-25	Pf		359(a),(b),(c)	Observed chicken cooking area hand sink with bottles, rags and a seasoning container down within sink basin.	Noah Weber
Town & Country Market	18-Aug-25	C		306(b)&(c)	Observed organic growth on door seal of fish silver door fridge. Observed organic growth on door frame of chicken area walk in fish freezer.	Noah Weber

V Shore Stop	14-Aug-25	C		450(a)(1),(a)(2),or(a)(4)	Observed large number of flies inside kitchen area and near exposed ice cream cones at the time of inspection.	antonioturner
V Shore Stop	14-Aug-25	C		421(a)or(d)	Observed large gaps in the middle of entrance door at the time of inspection.	antonioturner
V Shore Stop	14-Aug-25	P		348(a)	Observed mop sink hose below flood rim level at the time of inspection.	antonioturner
V Shore Stop	14-Aug-25	P		317(a)	Observed no proper 3 bays set up at the time of inspection.	antonioturner
V Shore Stop	14-Aug-25	P		175(a)(1)(A),(a)(1)(B),(a)(1)(C),(a)(2)	Observed ice cream cones uncovered, attracting flies at the time of inspection.	antonioturner
Verona Pizza	25-Aug-25	Pf		281(a)	Observed no available testing strips at location.	Noah Weber
Verona Pizza	25-Aug-25	C		183(a)	Observed 2oz plastic cups down inside of cheese warmer. Observed tongs hanging on oven handle in cook line.	Noah Weber
Viking Chili Bowl	21-Aug-25	C		450(a)(1),(a)(2),or(a)(4)	Observed large amount of fruit flies congregating in mop sink room and back clothing storage area.	Noah Weber
Viking Chili Bowl	21-Aug-25	C		443(a),(b)	Observed rubber duck board flooring at cook line packed with food debris and grease.	Noah Weber
Viking Chili Bowl	21-Aug-25	C		421(a)or(d)	Observed front door with sunlight coming through middle door sweep. Door sweep in need of repair or replacement.	Noah Weber
Viking Chili Bowl	21-Aug-25	C		400(a)	Observed dumpster with lid open at time of inspection.	Noah Weber
Viking Chili Bowl	21-Aug-25	C		324(a)	Observed metals bins being stacked together in dish area before being allowed to dry properly.	Noah Weber

Viking Chili Bowl	21-Aug-25	C		306(b)&(c)	Observed organic growth on side and top sliding track of Viking sliding door cooler in front of house area. Observed organic green growth on soda machine underbelly at both (x2) soda stations in the front house area.	Noah Weber
Viking Chili Bowl	21-Aug-25	C		189(a)	Observed open bare cheese slices stored on uncovered metal in bottom cooler in cook line. Observed peeled potatoes uncovered in walk in cooler.	Noah Weber
Viking Chili Bowl	21-Aug-25	C		183(a)	Observed bowl being used as a scoop down within ham bucket.	Noah Weber
Viking Chili Bowl	21-Aug-25	P		175(a)(1)(A),(a)(1)(B),(a)(1)(C),(a)(2)	Observed raw fish and raw chicken stored above jam, fruit, and veggies in walk in cooler.	Noah Weber
Wagners	19-Aug-25	Pf	Yes	456(a)	Observed two chemical bottles, unlabeled at the time of inspection.	antonioturner
Wagners	19-Aug-25	C		450(a)(1),(a)(2),or(a)(4)	Observed large number of flies and gnats in basement at the time of inspection.	antonioturner
Wagners	19-Aug-25	C		447(a)	Observed wet mop sitting on floor in back room at the time of inspection.	antonioturner
Wagners	19-Aug-25	C		442(a)	Observed ceiling above cooks' line, peeling paint, at the time of inspection.	antonioturner
Wagners	19-Aug-25	C		421(a)or(d)	Observed back door wedged open at the time of inspection.	antonioturner
Wagners	19-Aug-25	C		411(a)or(b)	Observed coving missing in area near ware washer, cooks' line and back room at the time of inspection.	antonioturner
Wagners	19-Aug-25	C		400(a)	Observed dumpster lid open at the time of inspection.	antonioturner
Wagners	19-Aug-25	C		286(a),(b),or(c)		antonioturner
Wingstop	6-Aug-25	C		286(a),(b),or(c)	Observed ice machine leaking from black gasket at the time of inspection.	antonioturner

Woodland Park Community Center	25-Aug-25	Pf		430(a)	Observed no hand towels available at the hand washing sink in the Oakwood Hall kitchen.	Carrie Batson
Woodland Park Community Center	25-Aug-25	Pf		429(a)	Observed no soap available at the hand washing sink in the Oakwood Hall kitchen.	Carrie Batson
Woodland Park Community Center	25-Aug-25	C		421(a)or(d)	Observed a large gap at the bottom of the back door in the Oakwood Hall kitchen.	Carrie Batson
Woodland Park Community Center	25-Aug-25	C		380(b),(c),(e)or(f)	Observed the condensation drain line from the walk in cooler directly inserted into the waste water line creating a direct connection.	Carrie Batson
Woodland Park Community Center	25-Aug-25	P		380(a)	Observed a direct connection in place from the drain of the large ice maker in Oakwood Hall kitchen and the ice bin drain lines in the bars into the sewer line.	Carrie Batson
Zip Foods Corporation	11-Aug-25	C		421(a)or(d)	Observed large holes in the back left storage room ceiling. Observed a gap along the right edge of the front door.	Carrie Batson
Zip Foods Corporation	11-Aug-25	C		409(a)	Observed an exposed brick wall in the back left food storage room.	Carrie Batson
Zip Foods Corporation	11-Aug-25	C		234(a)	Observed the painted wood shelves that food is stored on in the back area chipped.	Carrie Batson