

Food Inspections

May 25th 2023- May 26th 2023

<u>Restaurant Name:</u>	<u>Address:</u>	<u>Visit Type:</u>	<u>Violations:</u>
Burger King	1830 IN 44 Shelbyville	Routine	1 critical/ 2 non-critical <ol style="list-style-type: none">1. Non-Critical- Observed Hand Sink Soiled2. Non-Critical- Observed employee with no hair net or restrained.3. Critical- Observed Sanitizing Bucket filled with grease and debris.> 70 degrees.
Chaperal Café	14 E Broadway St Shelbyville	Routine	1 critical/ 2 non critical <ol style="list-style-type: none">1. Critical- Observed evidence of droppings in food storage area. Monthly treatment proof provided.2. Non-Critical- Observed general cleaning needed on floors baseboards and appliances.3. Non-Critical- Observed containers in multiple refrigerators with no date labels.
Taco Bell	1621 IN 44 Shelbyville	Routine	2 Critical/ 5 Non-Critical <ol style="list-style-type: none">1. Critical- Observed temp on tomatoes @ 51 on one side of production line. 56 degrees on 2nd line2. Critical- Observed soiled dishes on racks, cracked and not properly dried.3. Non-Critical- Observed grease in large bucket below sink hindering walk way.4. Non-Critical- Observed hand sink being used for other purposes5. Non-Critical- Observed drink station, drain by back door and floor need general cleaning.6. Non-critical- Observed 2 bags of breaded chicken on floor.7. Non-Critical- Observed dumpster lid left open.
Applebees	101 Lee Blvd Shelbyville	Routine	no findings

Denny's	102 Lee Blvd Shelbyville	Routine	1 critical/ 3 non critical
	<ol style="list-style-type: none"> 1. Critical- Observed 2 packages of chicken at 58 degrees in kitchen grill area. Door to refrigerator would not seal. Work order placed. 2. Non-Critical- Observed light in refrigerator walk in needs bulb replaced. 3. Non-Critical- Observed light in Chemical Storage room out and ceiling vent with no cover. 4. Non-Critical- Observed floors in need of general cleaning in kitchen. 		
Hana Sushi and Ramen	1650 E St Rd 44	Routine	2 Critical/ 3 Non critical
	<ol style="list-style-type: none"> 1. Non-Critical Observed dishes put on shelf not dry 2. Non-Critical- Observed sauces and food on floor in cooler 3. Non-Critical- Observed back door not self-closing 4. Critical- Observed missing date labels on items in refrigerator 5. Critical- Observed chicken on prep table @ 46 degrees staffed turned temp down. 		
K F C	350 E Broadway	Routine	6 Non Critical/ 2 nd Visit
	<ol style="list-style-type: none"> 1. Non-Critical Observed Front Door and Floors soiled in lobby. 2. Non-Critical- Observed hand sink in the prep area contains food product 3. Non-Critical- Observed floors in back area covered in grease and water 4. Non-critical- Observed Walls and floors, counters on top and below prep station in need of general cleaning. 5. Non-Critical- Observed sanitizing bucket not being changed properly. 6. Non-critical- Observed mop sink soiled. 		
Cholula's	1642 IN-44 Shelbyville	Routine	3 critical/ 3 non-critical
	<ol style="list-style-type: none"> 1. Critical- Observed can opener soiled 2. Critical- Observed No date labels on bottom prep Table 3. Critical- Observed large pans of chicken and salsa uncovered in walk-in Refrigerator. 4. Non-Critical-Observed avocado's stored outside in shed and doors opened <moved inside> 5. Non-Critical- Observed cleaned dishes mixed with dirty dishes by back door on shelves 6. Non-Critical- Observed leak in pipes on floor by water heater running on floor to floor drain. 		

