

Restaurant Name:	Address:	Visit Type:	Violations: critical=C, non-critical=NC, repeat=R
Cholula's Mexican Restaurant	1642 IN 44 Shelbyville	Routine	5 C, 1 NC, 3 R
	Critical		
	1. Observed walk-in refrigerator - no labels on any containers - repeat.		
	2. Observed rice and sugar stored in paper bags in shed with doors open.		
	3. Observed knives stored on magnetic board above prep table soiled.		
	4. Observed ground beef temp out of temp on prep table.		
	5. Observed no hot water in bathroom, will put hand sanitizer in bathroom until fixed - repeat.		
	Non-Critical		
	1. Observed no covers/lids on Pico De Gallo and fruit in outside refrigerator - repeat.		
Cracker Barrel	1989 N Morristown Rd	Routine	2 C, 1 NC
	Critical		
	1. Observed prep line freezer soiled and meat on bottom of refrigerator.		
	2. Observed chicken no date labeled walk-in refrigerator.		
	Non-Critical		
	1. Observed 4 hand sinks soiled.		
Farmhouse Diner	4056 E Michigan Rd	Routine	None
Fiddlers Three	1415 E Michigan Rd	Routine	None
Grandma's Pancake House	632 S Harrison St	Follow-up/4th visit	2 C, 2 R
	Critical		
	1. Observed can opener soiled - repeat.		
	2. Observed microwave soiled - repeat.		
Hanna Sushi Ramen	1650 E St Rd 44, Shelbyville	Routine	2 NC
	Non-Critical		
	1. Observed prep table was too hot, corrected and lowered.		
	2. Observed spring on back door broken, not self closing		

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Noble Romans Critical	1601 S Miller Street	Follow-up/2nd visit	2 C, 1 NC
1. Observed no serve safe certification. 2. Observed pizza oven in need of cleaning, Noble Romans work order placed.			
Non-Critical			
1. Observed mop sink soiled and bucket full of dirty water.			
Speedway	2045 N Riley Hwy Shelbyville	Follow-up/7th visit	None
Taco Bell	1810 N Riley Hwy Shelbyville	Routine	1 NC
1. Observed employee not wearing beard or hair net.			
Texas Coral Critical	2103 Intelliplex Dr	Routine	3 C
1. Observed prep sink and 3 bay sink temp at 83 degrees, plumber called. 2. Observed sink in bakery does not work/large leak, plumber called. 3. Observed improper food stacking order chicken should be below onion.			
Waffle House Critical	1784 N Riley Hwy, Shelbyville	Routine	2 C, 1 NC
1. Observed waffle batter at 64 degrees, was discarded. 2. Observed prep table temp between 54 and 57 degrees, corrected while at store.			
Non-Critical			
1. Four door refrigerator heavily soiled.			
Wings Etc	2541 E St Rd 44, Shelbyville	Follow-up	None
Zaxby's Non-Critical	1792 N Riley Hwy, Shelbyville	Routine	1 NC
1. Observed employee not wearing hair/beard net.			