

Food Inspections

January 31st and February 1st, 2023

<u>Restaurant Name:</u>	<u>Address:</u>	<u>Visit Type:</u>	<u>Violations:</u>
China Wok	1615 E Michigan Rd Shelbyville	Routine	3 Critical/ 3Non Critical
<ol style="list-style-type: none"> 1. Critical-Observed food in Walk-In Refrigerator not covered and no date labels. 2. Critical- Observed knife hanging on Magnetic cutting board with raw meat on knife. 3. Critical- Observed Uncooked Shrimp on Prep Table no lid no date label. 4. Non-Critical-Observed Hand sink being used for other purposes (dirty dishes) 5. Non-Critical –Observed hand sink in rear of kitchen Soiled and no Paper towels. 6. Non-Critical Observed Dumpster lids in rear of building not closed. 			
Cholula’s	1642 IN. 44 Shelbyville	Follow-up	4 critical/ 1non- Critical
<ol style="list-style-type: none"> 1. Critical- Observed container in outside walk-in cooler no date labels. 2. Critical- Observed Sugar being stored in outside shed with shed doors opened. 3. Critical- Observed Knives on magnetic board above prep table soiled. 4. Critical- Observed No hot water in Hand sink in kitchen. Observed no hot water in bathrooms (sanitizer present in restroom). 5. Non-Critical- Observed Ceiling vents and tiles with grease present and hanging from ceiling. 			
Crosstown	1147 IN. 44 Shelbyville	Routine	2 Critical/ 2 Non-Critical
<ol style="list-style-type: none"> 1. Critical- Observed Hand sink soiled. 2. Critical- Observed can opener soiled. 3. Non-Critical- Observed no covers on food Containers in Refrigerator or Freezer. 4. non-Critical- Observed kitchen in need of general cleaning. 			
Don’s Pizza	802 S Harrison St Shelbyville	Routine	None
El Meson	1835 E Michigan Road Shelbyville	Routine	2 Critical
<ol style="list-style-type: none"> 1. Critical- Observed small freezer with insulation lid busted. Food moved to another freezer. Freezer to be repaired or replaced. 2. Critical- Observed no date labels on food pans in prep refrigerator. 			

<u>Restaurant Name:</u>	<u>Address:</u>	<u>Visit Type:</u>	<u>Violations:</u>
Kentucky Fried Chicken	350 E Broadway St. Shelbyville	Routine	3 non-critical

1. Non-Critical-Observed Hand Sink with dirty food debris present.
2. Non-Critical- Observed store in need of general cleaning. (Floors and Walls)

King's Buffet	2450 E St. Road 44 Shelbyville	Routine	3 critical/ 3 non-critical
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1. Critical- Observed Cold Buffet between 51 and 58 Degree's. Discarded California Roll, Chicken Roll, Eggs. (All out of Spec) Added Ice to bottom of Buffet to bring down temp.
2. Critical- Observed no labels on bottom refrigerator at front grill.
3. Critical- Observed Microwave heavily soiled and BBQ Grill.
4. Non-Critical – Observed hand wash sink in BBQ area with dirty dishes.
5. Non-Critical- Observed General Cleaning needed in kitchen.
6. Non-Critical- Observed lights in restrooms dim and needed replaced. (Replaced at visit)

Noble Romans	1601 S Miller St Shelbyville	Follow Up	2 Critical
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1. Critical- Observed No Serv Safe
2. Critical- Observed Pizza oven in need of cleaning. Corporate Noble Roman's work order placed for cleaning.

Waffle House	1784 N Riley Highway Shelbyville	Follow Up	1 Critical/ 1 Non-critical
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1. Observed 4 door refrigerator bottom still heavily soiled.
2. Observed waffle batter in fridge at 59 degrees. All other contents in refrigerator reading in spec. Waffle Batter discarded.