Food Inspections

October 17th and October 19th 2023

Moose Lodge 224 E Jackson St Routine No Findings

McDonalds 1631 E St Rd 44 Routine 2 non Critical

- 1. Observed Seals on Refrigerators and Freezers soiled.
- 2. Observed General Cleaning needed on Floors, kitchen appliances and hand sinks.

Casey's General Store 1806 N Riley Routine 2 non critical

- 1. Observed General Cleaning in store (shelves, floors, refrigerators, freezers bathrooms and utensil drawers.
- 2. Observed door seals that need to be cleaned on all under counter refrigerators.

Blue River Bistro 39 Public Square Complaint 2 Non Critical

1 Critical

- 1. Observed No Sanitizing Buckets in prep area.
- 2. Observed Seals on Refrigerators and Freezers Soiled.
- 3. Observed knives on storage board sealed.

Kentucky Fried Chicken 350 E Broadway Routine 4 Non Critical 2 Critical

- 1. Observed Hand Sink Soiled.
- 2. Observed Floors Soiled.

- 3. Observed gnats present.
- 4. Observed Grease Trap No Lid.
- 5. Observed Front Line Refrigerator soiled on outside and inside.
- 6. Observed floors in walk-in with food heavily soiled.

Greeks Pizzeria 20 S Harrison St Routine No Finding

Dollar Tree 2521 IN-44 Routine 2 Non Critical

- 1. Observed mouse droppings in back room. Eco Lab treats monthly.
- 2. Observed Back garage door had gap and needs to be sealed.

McDonalds 10 W Rampart Routine 1 Critical
4 Non Critical

- 1. Observed General cleaning needed in dining room, floors, drink stations, trash. General cleaning on creamer machine, Ice cream machine and machine next to French fryers.
- 2. Observed ICEE Machine Black substance around window and splash guard.
- 3. Observed food box on floor in freezer not 6 inches off floor.
- 4. Observed Food out of Date Time use on food line items. Items discarded during visit.
- 5. Observed employee on prep line with no hair restraints, hair net.

10 Non Critical

- 1. Observed bathroom floors and baseboards soiled.
- 2. Observed floors under pre tables soiled.
- 3. Observed Front hand wash sink was soiled and blocked, used for other purposes.
- 4. Observed front salad refrigerator with several items outdated 10/09-10/15. Items discarded.
- 5. Observed walk in refrigerator with several outdated items 09-21 thru 10-17. Items discarded.
- 6. Observed hand sink in back kitchen soiled blocked and used for other purposes.
- 7. Observed utensils in drawer soiled (3 Spatulas)
- 8. Observed no one serv safe certified.
- 9. Observed walk in freezer had food box open and exposed no lids.
- 10. Observed walk in freezer food on floor.
- 11. Observed containers on front line has no date labels.
- 12. Observed Chemical room with foul odor.
- 13. Observed bottom of cooking area Refrigerators soiled.
- 14. Observed cooking area had several open items in drawer refrigerators with no lids possible cross contamination issue.