**Food Inspections**

**March 21st, 2024 thru April 12th, 2024**

**San Jose 322 Duran Dr Routine 1 critical**

**2 non critical**

1. **Non-critical- Observed mop not hung to dry. Will order hanger.**
2. **Critical- Observed to date labels on chicken, cheese, onions and prep vegetables.**
3. **Critical- Observed Serv Safe expired. 90 Days to take test.**

**Hanna Sushi and Ramen 1650 IN-44 Routine 1 Critical**

**6 non-critical**

1. **Non-Critical- Water filter soiled- replacement frequency should be checked twice a year.**
2. **Non-Critical- Front line hand sink used for other purposes.**
3. **Non-Critical- Ice scoop should not be stored in the ice chest.**
4. **Non-critical- Back entry has gaps- should seal tightly to avoid pest and debris entry.**
5. **Non-Critical- The utensils stored under prep table possible cross contamination.**
6. **Non-Critical- Dishes put away wet. Should be dried thoroughly before storage.**
7. **Critical- Potentially hazardous and ready to eat foods lacking labels and dates. Dates and labels are required.**

**The Farmhouse Diner 4056 E Michigan Rd Routine 4 critical**

**4 non critical**

1. **Non-Critical- Utensils stored in soiled containers.**
2. **Non-Critical- Soiled linens stored by clean linens and silverware. Possible cross contamination.**
3. **Non-Critical- Fan, toaster, floors and walls soiled- needs attention.**
4. **Non-Critical- Back Door does not seal tightly.**
5. **Critical- Dishwashing sanitizer compartment at 10 p.m.- must be between 50-100 ppm.**
6. **Critical- Meat thawing on countertop.**
7. **Critical- Mouse droppings in storage shed where to go containers and linens are soiled.**
8. **Critical- Open buckets of used grease may draw pests.**

**Circle K 2905 IN-44 Routine 3 non critical**

1. **Non-Critical- Mops need to be hung to dry to prevent bacteria growth.**
2. **Non-Critical- Employee food in the walk-in cooler needs to be labeled as staff.**
3. **Non-Critical- Floors and surface-paying special attention to the dish room area need to cleaned thoroughly in addition public restroom needs cleaned.**

**Bonkers Marathon 8733 St Rd 252 Routine 3 non critical**

1. **Non-Critical- Observed mop bucket in water not dumped.**
2. **Non-Critical- Observed no hand sink with no hand towels or soap.**
3. **Non-Critical- Observed drink station soiled.**

**Quick Fill Shell 8722 W St Rd 44 Routine No Findings**

**Grandma’s Cow Palace 318 N Harrison Routine 1 Non Critical**

1. **Non-Critical- Obseerved labels missing on several items ham, pork, chicken.**

**Zaxby’s 1792 N Riley Highway Routine No Findings**

**Bonded Amoco 215 E Broadway Routine 1 Non-Critical**

1. **Non-critical Observed hand sink used for other purposes.**

**BP Mini Mart 326 E Broadway Routine No Findings**

**Dunkin Donuts 2542 E St Rd 44 Routine No Findings**

**Happy Taco’s(Mobile) Franklin Routine No Findings**

**Blue River Concessions 111 Lee Blvd Routine No Findings**

**Wendy’s 1107 E St Rd 44 Routine 2 Critical**

**2 non-critical**

1. **Non-critical- Observed exhaust fan has not been inspected.**
2. **Non-Critical- Observed men’s and women’s Bathroom not cleaned from prior day.**
3. **Critical- Observed cut apples removed from manufactured packaging with no date mark.**
4. **Critical- Assistant manager states that they are aware of a second shift employee talking on phone while preparing food. Employee scratching face and not washing hands, or changing gloves while preparing food. Last visit on complaint 03-05-2024.**

**Waldron Restaurant Waldron Routine 1 Critical**

**1 Non Critical**

1. **Non-critical Observed floors, walls and restrooms soiled.**
2. **Critical- Observed cleaning needs to be done on inside and outside of all refrigerators, freezers.**

**China Wok 1615 E Michigan Rd Routine 3 Non Critical**

1. **Non-Critical Observed no date labels on items in walk in refrigerator.**
2. **Non-Critical Observed seals on bottom of prep table need cleaned or replaced.**
3. **Observed open bags of rice needs to be placed in container with lid.**