

## Food Inspections

August 22<sup>nd</sup> thru August 31<sup>st</sup>

Buffalo Wild Wings	Shelbyville	Routine	No Findings
Waldron Elem.	306 S East St Waldron	Routine	No Findings
Waldron High Sch.	307 S East St Waldron	Routine	No Findings
Morristown Elem./High	223 S Patterson	Routine	No Findings
Waldron Diner	101 W Washington Waldron	Routine	No Findings
St Joseph School	127 E Broadway	Routine	No Findings
Shelbyville High School	2003 S Miller	Routine	No Findings
Hendricks Elem.	1111 St Joseph St	Routine	No Findings
Shelbyville Middle Sch.	1200 W McKay	Routine	No Findings
Shelby Co Jail	107 W Taylor St	Routine	No Findings
Golden Bear Pre	1115 E St Rd 44	Routine	No Findings
China Wok	1615 E Michigan Rd	Routine	No Findings
Loper Elementary	901 Loper Dr	Routine	No Findings
Coulston Elementary	121 Knightstown Rd	Routine	No Findings
Shelby Senior Services	2120 Intelliplex	Routine	No Findings
Eat Well Be Well	2120 Intelliplex Dr	Routine	No Findings
Supreme Service Sol.	1601 E Michigan Rd	Routine	No Findings

<b>Blue Agave</b>	<b>530 N Harrison St</b>	<b>Routine</b>	<b>1 Non-Critical</b>
	<b>1. Non-Critical- Observed Gnats and Flies in hallway by kitchen backdoor.</b>		
<b>Walker Place</b>	<b>2216 N Riley Hwy</b>	<b>Routine</b>	<b>1 Non-Critical</b>
	<b>1. Non-Critical- Observed cabinets that are in contract w/rolling pin, bacon press soiled.</b>		
<b>Cholula's</b>	<b>1642 E St Rd 44</b>	<b>Routine</b>	<b>2 Critical</b>
	<b>1. Critical- Observed salsa buckets with no date labels.</b>		
	<b>2. Critical- Observed white cheese buckets w/no date labels.</b>		
<b>Pudder's</b>	<b>18 Public Square</b>	<b>Routine</b>	<b>1 non-critical</b>
	<b>1. Non-critical- Observed general cleaning needed on Refrigerators and freezers in kitchen (bottom of each inside and outside including handles)</b>		
<b>Maya's</b>	<b>2505 Indiana 130 #44</b>	<b>Routine</b>	<b>2 non-Critical</b>
	<b>1. Non-Critical Observed back door with gap at bottom.(Buying molding for door and will repair)</b>		
	<b>2. Non-Critical- Observed prep table bottom refrigerator at 55 degrees. (Moved pans to other prep table, serviced called).</b>		
<b>Dollar General</b>	<b>385 Carey Rd</b>	<b>Pre-Operational</b>	<b>1 Critical</b>
	<b>1. Critical- Observed Refrigerator on Right Side Temperature at 53°and steak at 54°. (Discarded)</b>		
	<b>2. Critical- Observed Refrigerator in hibachi area heavily soiled.</b>		

**Dollar General 385 Carey Rd Fairland Follow-Up 1 Critical**

- 1. Critical- Observed Refrigerator Front End Right at 47 degrees. (Store will not put anything perishable in refrigerator until repaired.) Service Called.**

**Blue Bear Golf Club 2660 N Riley Hwy Complaint 4 Critical**

- 1. Critical- Observed kitchen in need of deep cleaning, microwaves, hand sinks, floors.**
- 2. Critical- Observed gnats and flies in kitchen.**
- 3. Critical- Observed Can Opener Soiled.**
- 4. Critical- Observed Ice Machine Soiled.**
- 5. Non-Critical- Observed silverware, pot and pans, and dinnerware on prep table. Need to be cleaned and put away.**

**Walmart 2500 Progress Parkway Routine 3 Critical/  
3 Non-Critical/4 Repeats**

- 1. Critical- Observed Gnats and Flies in produce area.**
- 2. Critical- Observed open-top freezers and refrigerators overstocked and temperatures on top were 48°,49°,53°,47°**
- 3. Critical- Observed water standing in produce refrigerators with mold floating on top.**
- 4. Non-Critical- Observed mop sink soiled and mop area in produce Dirty mop water in mop Bucket.**
- 5. Non-Critical- Observed gnats and flies in produce area.**
- 6. Non-Critical- Observed walk-in freezer has ice dam and debris on floor.**
- 7. Non-Critical-Observed mop sink soiled and mop area in produce dirty mop water left in bucket.**

**Kings Buffet      2450 IN 44      Routine      10 Critical/7 non-critical**

- 1. Critical- Observed spray chemical being stored on floor near food at Hibachi Grill.**
- 2. Critical- Observed chicken and steak on Hibachi area out of temp. Chicken 57° and Steak at 54°.**
- 3. Critical- Observed Hibachi grill heavily soiled pans. Shelving below heavily soiled.**
- 4. Critical- Observed refrigerator in Hibachi area heavily soiled.**
- 5. Critical- Observed front refrigerator in dining area heavily soiled.**
- 6. Critical- Observed food prep area soiled with food debris. (grease, chicken and vegetables)**
- 7. Critical- Observed backdoor left open gnats and flies present.**
- 8. Critical-Observed walk-in refrigerator food not covered or labeled and date marked.  
(chicken,beef,shrimp,fish)**
- 9. Critical- Observed improper storage of refrigerator items.**
- 10. Critical- Observed prep table 45.5 bottom. (food Discarded)**
- 11. Non-Critical- Flies and gnats present**
- 12. Non-Critical- Observed light in women's restroom dim with light bulb out.**
- 13. Non-Critical- Observed hand sink in drink station no towels.**

- 14. Non-Critical- Observed Refrigerator in front of restaurant had open milk, fruit juice for employees mixed with food being served for customers.**
- 15. Non-Critical- Observed hallway to bathroom water standing with mop head soaking up water from dishwasher on opposite side of wall.**
- 16. Non-Critical- Observed sink in kitchen heavily soiled with dishes and food debris.**
- 17. Non-Critical- Observed silverware soaking in bucket that was heavily soiled with food debris.**



