

## **Food Inspections**

**December 7<sup>th</sup> thru December 21<sup>st</sup>**

**Crosstown 1147 IN-44 Routine 2 Critical/2 non-critical**

- 1. Critical-Observed open bucket of pickles w/food hanging off shelves over the bucket.**
- 2. Critical- Observed can opener soiled**
- 3. Non-Critical- Observed hand sink soiled**
- 4. Non-critical- Observed hand sink blocked**

**N5 Food Mart 207 N Harrison Routine 1 Critical**

- 1. Critical- Observed kitchen newly opened and no serv safe available.**

**Viva México Bonanza 2507 IN-44 1 Critical/ 1 Non Critical**

- 1. Critical- Observed gnats and flies in breakroom**
- 2. Non-Critical- Observed mop bucket filled with dirty water.**

**Waffle House 1784 N Riley Routine 1 Critical/1 non-critical**

**1. Critical- Observed prep table @51 degrees**

**2. Non-Critical- Observed Ice machine soiled.**

**Fairland 109 109 W Washington Routine 1 Non Critical**

**1. Non-Critical- Observed no date labels on pizza  
sauce, olives, mushrooms in walk in cooler.**

**Pilot 1851 W 400 N Routine No Findings**

**Kings Buffet 2450 SR44 Routine 1 Non-Critical**

**1. Observed general cleaning needed on floors,  
refrigerators and freezers.**

**Chaperal Café 14 E Broadway Routine No Findings**

**Cracker Barrell 1898 N Morristown Rd    Routine    5 critical/**

**1 non critical**

- 1. Critical- Observed sanitizer bucket > 2 hrs. not up to specifications.**
- 2. Critical- Observed two sweet potato casserole pans that expired by 8 days.**
- 3. Critical- Observed Roast beef in walk in refrigerator expired by 3 days.**
- 4. Critical- Observed chicken prep station had no labels on when to change water and breading mixture.**
- 5. Observed a takeout lid being used to scoop Blue Cheese.**

**McDonalds      1851 W 400 N      Routine      3 non-critical**

- 1. non-critical- Observed general cleaning needed (floors, refrigerator handles and dining room).**
- 2. non-critical- Observed hand washing sink at 70 degrees.**
- 3. non-critical- Observed ice machine leaking water.**

**King Gyros      1047 IN-44      Routine      3 critical/ 1 non critical**

- 1. Critical- Observed no date labels on fish on front line.**
- 2. Critical- Observed microwave and knives soiled.**
- 3. Critical- Observed no labels on chicken, onions and pork.**

**Walmart 2500 Progress Pkwy Routine 6 critical/5 non critical**

- 1. Critical- Observed hand sink blocked in bakery.**
- 2. Critical- Observed bologna (a37) @ 45 degrees product overstocked.**
- 3. Critical- Observed cheese @ 44 degrees.**
- 4. Critical- Observed whipped cream @ 45 degrees.**
- 5. Critical- Observed fruit temp 57-59.5 degrees.**
- 6. Critical- Observed items being placed on customer floor for purchase at 53 degrees. Product being stored in meat department prep area temp at 56 degrees for days. Service called to repair Thermometer in storage area and on customer held product refrigerator thermometers not reporting to corporate office and being out of spec. Store thermometers reading same temperatures.**





