

## Food Inspections

September 9<sup>th</sup> thru September 10<sup>th</sup>, 2024

Arby's	2501 St Rd 44	Routine	3 Critical/3Non Critical
	<ol style="list-style-type: none"><li>1. Critical- Observed two cans of whipped cream at 52 degrees not discarded.</li><li>2. Critical- Observed Flies and gnats present during visit.</li><li>3. Critical- Observed Roast Beef in hot hold @131 Degrees</li><li>4. Non-Critical- Observed freezer seal by fryer needs new seals.</li><li>5. Non-Critical- Observed back door left open.</li><li>6. Non-Critical- Observed general cleaning needed (Slicer, walk-in refrigerator, front fountain machine, fryers, mop sink and area around mop sink.</li></ol>		
Pleasant View Orch.	10721 N 850 W	Routine	No Findings
New Life Methodist	Fairland	Pre-Operational	No Findings
McDonalds Pilot		Complaint	No Findings

Blue Bear Golf Course Shelbyville Follow Up 2 Non-Critical/ 8 critical

1. Critical- Observed dirty dishes from yesterday on counter and the dishwashing area heavily soiled.
2. Critical- Observed no one present with a serve safe. One issued to owner who is currently not cooking.
3. Critical- Observed food not labeled in Refrigerator.
4. Critical- Observed no sanitizing buckets in kitchen.
5. Critical- Observed mayo left on counter does not temp controlled.
6. Critical- Observed flour, sugar, batter crumbs left open with no lids.
7. Critical- Observed prep table not cleaned after each prepped meal. Possible cross contamination issue.

