

Food Inspections

February 2023

Carlisle Plaza—(9 Critical, 8 Non-Critical) **Follow-up scheduled**

- Hand wash sink being used improperly, should be for handwashing only
- No sanitizer for food contact prep area
- Expired food items on sales floor
- Potentially hazardous food found below 135F for hot holding
- Potentially hazardous food found above 41F for cold holding
- Date marking absent on food items
- Soda and slush nozzles found with debris
- No sanitizer for manual washing sink
- Manual washing 3-bay sink is not working properly

Carlisle Plaza Follow-up—(1 Critical, 4 Non-Critical)

- Expired food items on sales floor

Antonio's Mexican Restaurant—(3 Critical, 0 Non-Critical)

- No sanitizer for food contact surfaces, measured 0 ppm and should be 50-100ppm (Chlorine)
- Proper cooling of potentially hazardous foods exceeded acceptable temperature
- Date marking absent on food items

Dollar General (Sullivan)—(0 Critical, 1 Non-Critical)

China Wok—(1 Critical, 2 Non-Critical)

- Raw meat over ready-to-eat foods

Maddog's Restaurant & Bowl—(3 Critical, 2 Non-Critical)

- Staff member eating in non-designated area
- Meat slicer observed with debris, not clean to sight or touch
- Spray bottle with a toxic chemical not identified with contents

Casey's #3633 (Shelburn)—(1 Critical, 1 Non-Critical)

-Expired food items on sales floor

La Pachanga—(4 Critical, 2 Non-Critical)

-Potentially hazardous food found below 135F for hot holding

-Date marking absent on food items

-Spray bottles with a toxic chemical not identified with contents

-Sanitizer measured at 10ppm and should be 50-100ppm

Establishments with No Violations

Coconut Jo's – Mobile

CVS #6700

Walmart

Yochum Farm Produce & More – Mobile