

Food Inspections

October 2022

Domino's Pizza – (3 Critical, 2 Non-Critical)

- Sanitizer bottle not properly labeled
- No Ambient air thermometer found in cooler
- No Sanitizer, measured 0 ppm and should be 200-400ppm (QT)

Carlisle Truck Plaza –(8 Critical, 15 Non-Critical) **Follow-up scheduled**

- Certified Food Protection Manager Certificate expired
- Staff observed doing multiple tasks without washing hands
- Hand wash sink observed being used improperly, should be for handwashing only
- No sanitizer for food contact prep area
- Expired food items on sales floor. Date marking absent on food items in food prep area
- Flies found throughout facility
- No sanitizer for manual washing sink
- Ice Machine and soda nozzles found with black debris

Follow-up 1--(6 Critical, 12 Non-Critical) **Follow-up 2 scheduled**

- Hand wash sink observed being used improperly, should be for handwashing only
- No sanitizer for food contact prep area
- Date marking absent on food items in food prep area
- Flies found throughout facility
- No sanitizer for manual washing sink
- Soda nozzles found with black debris

Follow-up 2—(1 Critical, 6 Non-Critical)

- Expired food items on sales floor

Cowtown USA –(5 Critical, 4 Non-Critical)

- Open beverage on prep table

- Dented can along multiple seams
- Fish and beef stored below ground beef. Raw meat juice drips on ready to eat item
- Date marking absent on food items
- Cutting board found chipped and with loose debris

Antonio's Mexican Restaurant —(3 Critical, 10 Non-Critical)

- Hand wash sink observed being used improperly, should be for handwashing only
- No Sanitizer measured in dish washer
- Chicken stored above ground beef

Union Station—(2 Critical, 7 Non-Critical)

- Ketchup can dented along multiple seams
- Date marking absent on some food items in prep cooler. Expired items found in dry storage and refrigerator.

Friendly Porch 4 (Dugger)—(3 Critical, 5 Non-Critical)

- Eggs stored above ready-to-eat food
- Potentially Hazardous food found at 48F for cold holding
- Date marking absent on food items in freezer. Expired items found on sales floor

Kathy Jo's Chatter Box—(6 Critical, 4 Non-Critical) **Follow-up scheduled**

- Raw meats stored above ready-to-eat foods
- Proper cooling of green beans exceeded acceptable temperature
- Date marking absent on several food items
- Consumer advisory not printed on menus
- Sanitizer bottle not properly labeled
- No Sanitizer measured in dish machine

Follow-up—(1 Critical, 1 Non-Critical)

- Raw meat stored above ready-to-eat foods

Jerome's Pizza—(5 Critical, 5 Non-Critical)

- Hand wash sink without hot water and observed dirty
- Large refrigerator found at 50F, not cooling properly

- Date marking absent on several food items. Expired food items found in prep cooler.
- Gnats and flies found throughout facility
- Ice Machine found with black debris

McDonald's—(0 Critical, 1 Non-Critical)

Burger King—(0 Critical, 2 Non-Critical)

Maddog's Restaurant & Bowl—(3 Critical, 4 Non-Critical)

- Raw meats stored above ready-to-eat foods
- Expired food items found
- Potentially Hazardous food found at 43F for cold holding

Subway (Farmersburg)—(2 Critical, 3 Non-Critical)

- Potentially Hazardous food found below 135F for hot holding
- Potentially Hazardous food found above 41F for cold holding

China Wok—(10 Critical, 12 Non-Critical) **Follow-up scheduled**

- Open beverage with no lid in food prep area
- Not washing hands between tasks while food prepping
- Raw meats stored over ready-to-eat foods
- Proper cooling of fried rice exceeded acceptable temperature
- Potentially Hazardous food found above 41F for cold holding and hot holding food found below 135F for hot holding on the buffet.
- Date marking absent on food items
- Rodent evidence found in storage area and excessive flies in facility
- Several food items not covered to prevent cross-contamination
- Soda nozzles found with black debris
- No Sanitizer, measured 0 ppm, for food prep area and contact surfaces

Sweet Grace Boutique and Café—(2 Critical, 0 Non-Critical)

- Raw meat stored over ready-to-eat foods
- Date marking absent on food items

Subway (Sullivan)—(1 Critical, 2 Non-Critical)

- Ice machine found with black debris

Northeast North Elementary School—(0 Critical, 2 Non-Critical)

North Central High School—(5 Critical, 2 Non-Critical) **Follow-up scheduled**

- Open beverage with no lid on ice machine.
- Dented can along multiple seams
- Expired items found in dry storage and refrigerator.
- Refrigeration found at 43- 50F, not cooling properly
- Date marking absent on food item

Follow-up—(2 Critical, 0 Non-Critical)

- Dented can along multiple seams
- Date marking absent on food item

Northeast East Elementary School—(0 Critical, 1 Non-Critical)

American Legion #139—(0 Critical, 3 Non-Critical)

Sully's Steakhouse—(5 Critical, 2 Non-Critical)

- Raw meat over ready-to-eat food
- Salad bar and refrigeration unit found at 45-51F, not cooling properly
- Date marking absent on food items and expired items found in walk-in
- Sanitizer bottle not properly labeled
- No Sanitizer, measured 0 ppm, for food prep area and contact surfaces

Backstreet Pizza—(2 Critical, 4 Non-Critical)

- Dented cans along multiple seams
- Date marking absent on food items

Kat-A-Korner Diner—(3 Critical, 3 Non-Critical)

- Salad bar and refrigeration unit found at 44 – 45F, not cooling properly
- Date marking absent on food items
- Consumer advisory missing from menus

Friendly Porch 5 Sullivan—(3 Critical, 6 Non-Critical)

- Refrigeration unit found at 46F, not cooling properly
- Expired items on sales floor
- Slush nozzle found with black debris

La Pachanga—(7 Critical, 10 Non-Critical) **Follow up scheduled**

- Staff member eating in a food service area
- Hand wash sink observed with excess debris
- Raw meat over ready-to-eat food
- Potentially Hazardous food found above 41F for cold holding
- Date marking absent on multiple food items
- Sanitizer bottle not properly labeled
- Rodent evidence found in bar area

Follow-up 1--(7 Critical, 5 Non-Critical) **Follow-up 2 scheduled**

- Raw meat over ready-to-eat food
- Potentially Hazardous food found above 41F for cold holding
- Date marking absent on multiple food items
- Rodent evidence found in bar area
- Staff observed scooping chips into basket with bare hands
- Proper cooling of beans and cheese sauce exceeded acceptable temperature
- Potentially Hazardous food found below 135F for hot holding

Baesler's—(3 Critical, 3 Non-Critical)

- Eggs and raw meat over ready-to-eat food
- Potentially Hazardous food found above 41F for cold holding in one cooler

-Expired food items found on sales floor

Joe's Italian Restaurant—(0 Critical, 1 Non-Critical)

Valley Bison, LLC.—(0 Critical, 1 Non-Critical)

Rural Community Academy—(0 Critical, 2 Non-Critical)

Fast Jacks—(3 Critical, 4 Non-Critical)

-Raw eggs stored over ready-to-eat food

-Expired food items found on sales floor

-Sanitizer too strong, measured at 200ppm and above

Graysville Café—(3 Critical, 2 Non-Critical)

-Raw meat over ready-to-eat food

-Date marking absent on multiple food items

-Consumer advisory missing from menus

Establishments with No Violations

Hardees

Sullivan Elementary / Middle School

Sullivan High School

Carlisle Elementary / Junior High School

Cindy's Candy Corner

Thunder Valley Mud Mayhem

Back Porch Concessions (No violations)

Little Bugs Sweets (No violations)