

Food Inspections

July 2023

The Breakfast Place—(0 Critical, 1 Non-Critical) **Follow-up completed from June 2023**

Baesler's—(7 Critical, 7 Non-Critical) **Follow-up scheduled**

- Employee food not in designated area
- Dented cans on sales floor
- Raw meat and eggs over ready-to-eat foods
- Potentially Hazardous food cold holding above 45F
- Expired food items on sales floor
- Spray bottles not labeled with contents
- Bakery case doors missing, food items not covered

2nd Follow-up: (3 Critical, 1 Non-Critical)

- Dented cans on sales floor
- Expired food items on sales floor
- Potentially Hazardous food cold holding above 45F **3rd Follow-up scheduled**

3rd Follow-up: Refrigeration is holding at correct cold holding temperature

La Pachanga—(1 Critical, 1 Non-Critical)

- Queso cheese not cooled properly

Goodman's Marathon—(1 Critical, 2 Non-Critical)

- Potentially Hazardous food hot holding below 135F

Dairy Queen—(0 Critical, 1 Non-Critical)

Twelve 14 Inc.—(2 Critical, 0 Non-Critical)

- Eggs over ready-to-eat foods
- Date marking absent on food item

Carlisle Plaza—(2 Critical, 6 Non-Critical)

- Potentially Hazardous food cold holding above 41F
- Date marking absent on food items

Antonio's Mexican Restaurant—(2 Critical, 2 Non-Critical)

- Employee drink without a lid
- Potentially Hazardous food cold holding above 41F

Establishments with No Violations:

Potato Heads – Commissary

Kup of Joy