

## Food Inspections

June 2025

### Establishments in Compliance:

McDonald's

Henry Bobe's Trattoria Italiano

VFW Post 2459 (Sullivan)

Kup of Joy

### Establishments not in Compliance:

#### The Junction -Shelburn (9 Non-Compliance) Follow up scheduled

- Need Certified Food Protection Manager at establishment/Person in Charge not knowledgeable on proper hot & cold holding, food safety
- Handwash sink blocked, not able to access
- Measured TCS food out of hot holding temperature at 115-131F degrees - Discarded
- Batter water dip well out of cold holding temperature 68F
- Observed cooked bacon expired per date marking consumption date
- Observed staff cell phone on prep table, not in a designated area
- No thermometer inside hot holding open air sandwich counter display
- Observed dead flies on small prep table lid
- Observed multiple wiping cloths resting on prep surfaces

#### The Junction – Shelburn FOLLOW-UP (1 Non-Compliance)

- Batter water dip well out of cold holding temperature 68F

#### Subway - Farmersburg (1 Non-Compliance)

- Mop head found in mop sink, not drying properly

#### Burger King (1 Non-Compliance)

- Observed debris inside ice machine and ice chute

#### China Wok (5 Non-Compliance)

- Observed raw chicken stored above ready-to-eat foods
- Soda nozzles found unclean

- Observed raw shell eggs, cooked lo mein noodles and garlic in oil without refrigeration
- Observed crab rangoon filling, par fried chicken, rice and lo mein noodles not date marked
- Previously frozen packages of imitation crab observed in sink covered with water, not following proper thawing procedures

**Subway – Sullivan (3 Non-Compliance)**

- Black debris observed on ice chute inside ice machine
- Large door gap under back door
- Non-stick coating on bread pans are peeling and/or torn

**Cone Heads (3 Non-Compliance)**

- Observed employee not sanitizing kitchenware and utensils after washing
- No sanitizer test strips in establishment
- Grey water from 3 bay sink not disposed of properly

**Backstreet Pizza (1 Non-Compliance)**

- No chemical sanitizer test strips in establishment

**Diamond Tavern (1 Non-Compliance)**

- Door gap under front and side door

**Sullivan City Pool (2 Non-Compliance)**

- No Thermometer to check hot food temperatures
- No chemical sanitizer test strips in establishment

**Approved to Operate:**

Antonio's Mexican Restaurant

Heart of Sullivan:

Squeeze the Day Lemonade

Heavenly Twirls Cotton Candy

Shelburn Old Fashioned Days:

Grillbillies BBQ

Shelburn Police Reserve