

Food Inspections

November 2025

Establishments in Compliance:

Northeast East Elementary School

Sullivan High School

Establishments found out of Compliance:

The Junction (6 Non-Compliances) Follow-up Scheduled

- No paper towels available at the handwash sink, kitchen, or dish room
- Observed breakfast sandwiches, biscuits, and gravy not marked with time prepared
- Water used to spray pizza dough found in old glass cleaner bottle
- Insect control devised stored on top of the marinade container
- No sanitizer test strips used or available in the establishment
- No water available at the handwash sink in the dishwashing room

The Square Pub (5 Non-Compliances)

- No soap at handwash sink in kitchen
- No paper towels at handwash sink
- No chlorine sanitizer measured in dishwasher
- Brats held past 7 days (discarded). Hot dogs, green beans, corn & chicken found without date marking
- No chlorine test strips available to measure sanitizer levels in dishwasher

Casey's- Shelburn (1 Non-Compliance)

- Observed food debris under storage racks in walk-in cooler, syrup under the boxed soda rack and other debris under storage racks leading to the walk-in freezer

Carlisle Plaza (4 Non-Compliances)

- Observed chicken liver pieces and juice in handwash sink in kitchen. Observed employee dump chicken liver juice into handwash sink.
- Observed buildup and debris on soda nozzles and diffusers
- Colander of chicken livers on countertop measured at 60°F (discarded) Sliced turkey and ham found on countertop at 56°F and 68°F (discarded)

-Cardboard is being used to line racks in the walk-in cooler which is not smooth or easily cleanable

Jon's Union Station (4 Non-Compliances)

- Sanitizer spray bottles not labeled
- Improper cooling of spaghetti noodles, pasta sauce, mashed potatoes, and gravy
- Spaghetti sauce being thawed on countertop
- Flies observed throughout establishment

Hardees (1 Non-Compliance)

- Food in the walk-in refrigerator found at 50-51°F (discarded). Establishment closed until repairs are complete.

Domino's Pizza (1 Non-Compliance)

- Lids and sauce bottles stored in a cardboard box

China Wok (2 Non-Compliances)

- Improper cooling of fried rice and chicken.
- Containers of food stored on the floor in the walk-in cooler. Bowl of raw meat stored on top of open trash can.

Fast Jacks (5 Non-Compliances)

- Person in charge did not demonstrate basic food safety knowledge
- Brown and green debris observed on soda nozzles and diffusers
- Slice of pepperoni pizza in warmer found at 106°F (discarded)
- 3 bay sink basins found dirty
- No sanitizer test strips available to measure sanitizer level

Follow-Up Inspections

The Junction (3 Non-Compliance) 2nd Follow-up

- Insect control device installed above table with food warmer
- Test strips used for measuring sanitizer levels were water-damaged and unusable
- No water available at handwash sink in dishwashing room

The Junction 3rd Follow-Up (1 Non-Compliance)

-No water available at handwash sink in dishroom

Hardee's (In Compliance)