**June 2021 Inspection Reports**

**Establishments With No Violations**

**Fosters Concessions** – No violations

**Horton’s Fish** – No violations

**Pronto Pup Concessions** – No violations

**Hampton Vincennes** – No violations

**Paul’s Tavern & Family Restaurant** – No violations

**Black Rose Tattoo** – Compliant

**Miscellaneous Inspections**

**Grub On The Go Café** – Mobile unit is ready to operate

**East Coast Migrant Head Start Project** – Establishment is ready to operate

**Chrilly’s Treats N Eats, LLC** – Mobile unit is ready to operate

**China Buffet** – Establishment is ready to operate

**Establishments With Violations**

**FastBreak #6**

**1 Critical Violation**

Section 191 – observed ready to eat potentially hazardous foods to be held past their date marking and some items are found to be missing date markings all together

**5 Non-Critical Violations**

Section 297 – metal backsplash and under side on all soda machines is observed to be soiled with brown accumulations

Section 174 – large plastic bin containing marinade flour for chicken is found to be missing an identifying label as to its contents

Section 295(c) – all reach in coolers and reach in freezers located in the kitchen are observed to be soiled inside with old food debris. Outside of equipment is observed to be soiled with buildup and food debris

Section 295(c) – reach in dairy cooler is observed to be soiled with spilled milk product and buildup on wire shelving

Section 297 – slushie dispensing machine is observed to have black and grey accumulations around the clear faceplates

**Casey’s General Store #2271**

**2 Critical Violations**

Section 191 – observed numerous open containers and stored potentially hazardous foods to be missing any form of date marking

Section 191 – observed several items to be held past their date marking or manufacturers expiration date

**4 Non-Critical Violations**

Section 295(c) – reach in cooler used for pizza toppings is observed to be soiled with old food debris. Hot holding units for pizza and burgers is observed to be soiled with buildup on the handles and food debris on the outside of the equipment. Pizza oven is observed to have thick heavy dust accumulations and old food debris on and inside the unit

Section 431 – floor of walk in cooler located in the kitchen is observed to have a substantial amount of food, crumbs and litter

Section 297 – creamer dispenser is observed to have old buildup around the nozzles and on the back splash. Nozzles and ice chute for the soda machine is observed to have pink and black accumulations

Section 295(c) – microwave for customer use is observed to be soiled with old food debris and black buildup inside

**Vincennes Cheap Store**

**2 Critical Violations**

Section 415 – harborage conditions are present in the refuse area. There is no controlling of the flying pests, roaches, insects and rodents

Section 109(a)(8) – gross insanitary occurrence or condition is observed

**3 Non-Critical Violations**

Section 394 – the refuse area is observed to be littered with old equipment, refuse and spoiled food

Section 426 – the premises surrounding the establishment is observed to be littered with debris, food, equipment that is not necessary to the day to day operations of the establishment, and refuse

Section 106(b)(1) – it is observed that the facilities are not being kept in a sanitary manner

**Establishment has been ordered to cease operation by the Knox County Health Department**

**Hucks #290**

**1 Critical Violation**

Section 334 – hose is observed lying in the mop sink basin and not preventing backsiphonage

**2 Non-Critical Violations**

Section 234 – observed clean utensils to be improperly stored between uses

Section 243 – observed single use items, cups, lids, to not be stored off the floor

**Hucks #135**

**1 Non-Critical Violation**

Section 413 – visible outside light is observed coming in thru the entire bottom of the back door located in the kitchen. Gap is observed to be a possible entryway for pests and outside elements

**Applebee’s Neighborhood Grill & Bar**

**1 Critical Violation**

Section 345 – hand washing sink located near the dishwashing area is observed to have food debris and buildup in the basin and is being used for purposes other than handwashing

**4 Non-Critical Violation**

Section 295(c) – machine used to cover and wrap open products is observed to be soiled with old food debris

Section 305 – hood ventilation system is observed to have heavy black and brown buildup on the filters and surrounding hood area. Stainless steel wall covering and hoods are observed to have excessive grease dripping down

Section 431 – establishment is observed to be in need of a deep cleaning. This includes all kitchen and food preparation equipment, reach in coolers and freezers, handles, knobs, wheels, and gaskets.

Section 295(c) – reach in unit used to store ready to eat salad mix is observed to have heavy black and green accumulations on the door gaskets and on the sliding door frame. Cooler located in the bar area that stores bar mixes is observed to be soiled on the bottom with spilled product

**Procopio’s Pizza & Pasta**

**3 Critical Violations**

Section 177 – it is observed that food is being stored directly on the floor of the walk in cooler, walk in freezer and back dish area

Section 345 – it is observed that the hand washing sink is being used for purposes other than hand washing. It is also observed that a bottle of degreaser and a scraper are being stored in the hand washing sink

Section 296 – can opener blade is observed to have thick black buildup and food debris

**7 Non-Critical Violations**

Section 295(c) – equipment in the kitchen area is observed to be soiled with buildup around the handles and doors

Section 295(c) – spatulas used in the kitchen are observed to be stored in between a black metal rack and the wall. The rack is observed to have old food debris on it as well as the wall

Section 295(c) – clean dishes are observed to be soiled from a trash bin that is stationed directly in front of the dish rack. Dishes are observed to have old and new food debris on them as well as black buildup

Section 310 – hood ventilation system directly above flat top grill is observed to be heavily coated in black buildup

Section 295(c) – clean dishes stored in the dish wash room are observed to be stored incorrectly and must be inverted during storage

Section 351 – women’s restroom is observed to be missing a covered trash receptacle

Section 431 – overall cleaning of the kitchen facility is observed to be needed. This includes all equipment inside and out, under equipment, walls, shelving, and dishes need to be washed rinsed and sanitized. The garbage receptacle sitting near the clean dish rack in the kitchen needs to be immediately relocated

**Giant Indiana, LLC (DBA Chuckles #809)**

**2 Critical Violations**

Section 191 – observed multiple ready to eat potentially hazardous foods to be held past their manufacturers date marking and available for retail sale. Oldest date is May 20, 2021

Section 438 – spray bottle observed on a pizza prep table with no identifying label

**9 Non-Critical Violations**

Section 235 – beverage cooler door frames are observed to be held together with duct tape

Section 295(c) – beverage cooler shelves, frames, and rack support is observed to have heavy black and grey fuzzy accumulations

Section 416 – multiple beverage coolers are observed to have dead flying pests inside

Section 295(c) – walk in beverage cooler is observed to be soiled with fuzzy black and grey accumulations on the condenser fan guards. Floor of walk in cooler is also observed to be soiled with spills, price tags and thick black accumulations especially in the corners, around coving, walls and under racks

Section 297 – ice chutes of self serve beverage station are observed to have black and pink accumulations inside

Section 433 – mops are observed to be improperly stored and not allowed to air dry

Section 235 – plastic cambros used for food preparation and storage are observed to be in poor condition with cracking and crazing

Section 402 – floor tiles located near the cash register is observed to be broken and has heavy gouges and pits in the tile, making the floor not easily cleanable

Section 431 – establishment is observed to have dust accumulations, floors are sticky from spills, racks used in pizza area are observed to have dust and old food accumulations, and general cleaning of establishment is needed

**Dollar General #17676**

**3 Critical Violations**

Section 191 – observed numerous potentially hazardous ready to eat foods to be held past its manufacturers expiration date

Section 334 – backsiphonage is observed to not be prevented as fresh water hose is in the basin

Section 439 – observed toxic chemicals to be not separated from ready to eat foods

**7 Non-Critical Violations**

Section 295(c) – reach in cooler for beverages is observed to have thick black accumulations on the metal door frame

Section 295(c) – reach in dairy cooler is observed to be soiled with spilled dairy product. Wire shelving is also observed to have fuzzy white accumulations

Section 431 – deep cleaning of establishment is necessary. This includes all shelving, coolers, floors, and under equipment. Establishment is observed to have heavy dust accumulations, spills on the floor food debris on shelving and cobwebs on food displays.

Section 385 – outside trash dumpster is observed to have all lids open and is an attraction for pests

Section 394 – outside dumpster area is observed to be littered with opened garbage, litter and equipment that is unnecessary to the daily operations of the establishment. Dumpster area is observed to be an attractant for pests and rodents

Section 433 – mop is observed to be improperly stored and not allowed to air dry

Section 295(c) – reach in cooler display by registers is observed to have thick brown accumulations on the door gasket

**Subway Hart Street**

**6 Critical Violations**

Section 334 – observed backsiphonage to not be prevented as fresh water hose is lying in the mop sink basin

Section 438 – observed a spray bottle with an unknown substance on a food preparation table and to be missing an identifying label

Section 345 – hand washing sink is observed to be used for purposes other than hand washing

Section 136 – open employee beverages are observed on multiple food preparation tables

Section 177 – observed two bags of chicken on the floor of the walk in cooler

Section 177 – observed multiple boxes of potato chips to be stored on the floor in the dry storage area

**6 Non-Critical Violations**

Section 243 – observed multiple cases of single serve items to be improperly stored on the floor

Section 297 – soda nozzles and ice chutes on both soda machines are observed to have black and pink buildup inside

Section 295(c) – dishes found on the clean dish rack are observed to be soiled with old dried food particles and the containers used to store utensils are observed to be soiled with old food debris and dust

Section 235 – observed cambros in poor condition with cracks, crazing and large pieces of plastic broken off

Section 404 – observed large gaps in the floor in front of the walk in cooler and walk in freezer

Section 431 – entire establishment is found to be in need of a deep cleaning. Floors are soiled with food debris, refuse and dust. Window sills are found to be soiled with heavy dust. All equipment is found to be soiled inside and out with old food debris and heavy buildup, paying attention to handles and high contact surfaces

**Taco Bell 6th Street**

**6 Critical Violations**

Section 177 – observed multiple boxes of ready to eat food products to be stored on the floor of the dry storage area

Section 296 – multiple dishes and utensils found on a clean dish rack are observed to be soiled with old food particles and debris and not preventing cross contamination

Section 439 – various chemicals are observed to be stored in the soda bib area directly on top of single service cups and coffee pods

Section 415 – harborage conditions are present in the soda bib area, numerous boxes are stacked almost to the ceiling and are blocking the electrical panels. Management was instructed to immediately move the boxes or the fire department would be contacted. Corrected on site

Section 296 – all equipment located in the kitchen is found to be soiled with food debris, grease, spills and splatters. This includes all handles, legs, wheels, fronts, sides, doors, inside of units and tops

Section 296 – counter prep area is observed to be soiled with old food debris under equipment, the underside of equipment is observed to be dark brown and black in color from grease, monitor cords are observed to have heavy dust and dirt hanging off of them

**13 Non-Critical Violations**

Section 243 – observed multiple boxes of single service items to be stored on the floor of the dry storage area and on the floor in the soda bib area

Section 431 – the floors of the dry storage area are observed to be soiled with food debris, wrappers and cups. Walls of the dry storage area are soiled with spills, splatters and food debris

Section 235 – several Cambro pans are observed to be in poor condition with holes, chips, cracks and crazing

Section 304 – air drying of equipment and Cambro pans is observed to not be taking place and wet nesting is visible on the clean dish rack

Section 431 – walls of the dish area are observed to be visibly soiled with food debris, spills, splatters and have heavy black buildup around the sink

Section 295(c) – floor of the walk in freezer is observed to be soiled with brown and black accumulations and have refuse littered on the floor

Section 418 – employee food is observed in the walk in freezer and is not in a designated bin stating “employee use” and is not being stored on the bottom shelf. This is also observed in the walk in cooler with employee beverages

Section 295(c) – fan guard condenser covers located in the walk in cooler is observed to have black fuzzy growths on the white covers as well as the stainless steel condenser unit itself

Section 310 – air vents in the soda bib area are observed to be heavily soiled on the inside of the vents

Section 431 – the floors of the kitchen are observed to be heavily soiled with grease, food debris, cups, wrappers and litter. The areas under the food prep lines are observed to be especially bad with food, wrappers and refuse blocking the drains

Section 295(c) – reach in prep fridge is observed to have heavy black buildup on the door frame, the door gaskets are observed to have black buildup inside and around

Section 431 – floor of the front counter area is observed to be soiled with cups, spills, lids and refuse

Section 431 – entire establishment is in need of a deep cleaning. Equipment needs to be clean to sight and touch. Floors need to be clean of refuse and food. No food or single service storage is allowed on the floor at any time

**Follow-Up Inspections**

**Heroes Bar and Grill**

**5 Non-Critical Violations**

Section 295(c) – beer cooler #1 has drainage issues and significant rust. Drain issue must be resolved and cooler cleaned out

Section 295(c) – beer cooler #2 has drainage issues and significant rust. Drain issue must be resolved and cooler cleaned out

Section 402 – floors are observed to not be easily cleanable due to large chunks of flooring missing and the raw wood underneath is exposed. One area near the bar appears to have a small hole in the flooring and thru the subflooring, that has been covered up with white duct tape

Section 429 – dumpster and grease receptacles need to be moved from the grass/rocks to a nonporous area

Section 426 – area near the dumpster is observed to be littered with tables and chairs that are not being used and some are covered with blue tarps

**Hucks #338 – Follow Up #2 (previous visits in May 2021)**

**2 Non-Critical Violations**

Section 235 – multiple reach in beverage coolers are observed to have gaskets that are in poor repair, broken or shredded

Section 295(c) – all shelving in the beverage coolers is observed to be soiled with a heavy thick layer of dust and dirt. Several of the racks are observed to have white, grey and black fuzzy accumulations on them

**Hucks #338 – Follow Up #3**

All previous violations corrected

**New Dragon 2000**

All previous violations corrected

**Vincennes Cheap Store – Follow Up**

Establishment allowed to resume operations. Owner has 5 days to remove the remaining refuse from the property