**May 2021 Inspection Reports**

**Establishments With No Violations**

**Tecumseh-Harrison Elementary School** – No Violations

**Vigo Elementary School** – No Violations

**North Knox High School** – No Violations

**South Knox Middle/High School** – No Violations

**North Knox Intermediate School** – No Violations

**Flaget Elementary School** – No Violations

**Miscellaneous Inspections**

**Holy Smoke** – Mobile unit is ready to operate

**Chip Sparks Auctions** – Establishment is ready to operate

**Rainbow Beach** – Establishment is ready to operate

**Bones** – Mobile unit is ready to operate

**Rollin’ Smoke BBQ** – Mobile unit is ready to operate

**Establishments With Violations**

**Rollin’ Smoke BBQ**

**2 Non-Critical Violations**

Section 413 – it is observed that the screen door has a large gap that may allow the entry of flying pests into the mobile unit.

Section 295(c) – door gasket of the hot holding unit is observed to be heavily soiled with old food debris. Door gasket is also observed to be in disrepair and falling off the door.

**Altered Image Tattoo Studio**

**1 Not Compliant**

Section 1.5.38 – Waste transport/disposal

**Chip Sparks Auctions**

**1 Critical Violation**

Section 443 – acceptable sanitizing system is not in place

**5 Non-Critical Violations**

Section 298(b) – it is observed that the inside of the microwave is soiled with old spills and food debris

Section 416 – it is observed that the overhead light fixtures have dead flying insects in them and must be removed.

Section 295(c) – it is observed that dishes and single use items are improperly stored and must be inverted during storage.

Section 411 – lighting intensity in the food preparation area must be at least 70-foot candles. It is observed at time of inspection that lighting intensity is registering at 23.5-foot candles.

Section 402 – flooring in the food preparation area is observed to be in poor condition with tiles missing and broken, making the floor not easily cleanable.

**Riley Elementary School**

**1 Non-Critical Violation**

Section 411 – it is observed that the walk in cooler and walk in freezer do not meet the required 20 foot candles inside a refrigeration or freezer unit. Walk in cooler measures between 0.3 and 3.1 foot candles. The walk in freezer measures between 0.4 and 3.4 foot candles

**The Big Peach Market**

**5 Non-Critical Violations**

Section 347 – no hand drying system is available or installed at the hand washing sink in the kitchen and food preparation area.

Section 256 – thermometers are missing in the freezer and refrigerator in the kitchen area

Section 402 – flooring in the kitchen area is observed to be peeling/rolling up and to not be easily cleanable.

Section 235 – several utensils are observed to be in poor condition with large chunks of the plastic, food contact area missing or broken.

Section 411 – lighting intensity in a food preparation area must be at least 70-foot candles. At the time of the inspection foot candles are registering the following 18.6, 8.3, 24.9, 54.3, and 2.8

**Heroes Bar and Grill**

**4 Critical Violations**

Section 415 – harborage conditions are present in the storage/mop room

Section 177 – observed foods in storage to not be stored 6 inches off the floor

Section 439 – cleaning chemicals are observed on a prep area with ready to eat foods and foods that were being cut for preparation

Section 191 – observed several potentially hazardous food items to be held past their date marking

**12 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 295(c) – stand up cooler needs cleaned out due to black build up and grey and white accumulations.

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 orange duct tape.

Section 234 – observed utensils in between use to not be inverted during storage.

Section 244 – observed cleaned ready to use equipment, plates, and storage containers to be stored on the floor of the kitchen.

Section 295(c) – cookware found in the black cabinet is observed to be soiled with old food debris

Section 199 – observed improper thawing of raw hamburger meat in the three compartment sink

Section 297 – plastic cambro used to store ice scoop in the bar area is observed to have brown and black accumulations inside

Section 297 – plastic pour tops on liquor bottles kept inside beer cooler #1 are observed to have grey, white and brown accumulations on them. Some of the liquor bottles themselves are found to be soiled with white and grey accumulations. One bottle appears to be covered in rust.

Section 310 – outside air ventilation fan is observed to be soiled with grease on the fan itself. Excessive grease is dripping on the sidewalk/walkway near the parking lot.

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

**Sno Shack**

**4 Critical Violations**

Section 334 – backsiphonage is observed to not be prevented with an air gap or any other prevention device

Section 415 – establishment has a verified pest control issue. Mouse droppings are observed on shelving, paper plates, cups, windowsills, and throughout the entire facility

Section 345 – hand washing sink is being used for purposes other than hand washing

Section 329 – it is observed that there is no hot water tank that is operational at time of inspection

10 Non-Critical Violations

Section 342 – establishment has no hot running water for hand washing

Section 402 – flooring throughout the facility is observed to be previously damaged. Flooring is missing, bubbling, raised up and warped throughout the food preparation area, dry storage area and working areas

Section 235 – shaved ice machine is observed to be in poor and broken condition. Large chunks of plastic are broken off and are loose. Owner is using duct tape to hold plastic pieces together on the shaved ice machine. Section 426 – multiple broken freezers, cooler, and miscellaneous equipment is observed to be littered throughout the establishment and is unnecessary to the daily operations

Section 295(c) – door gaskets of two reach in freezer units are observed to be heavily soiled with black and grey substances throughout the entire length of the gasket and the lid of the freezer itself

Section 218 – reach in freezer lid is observed to be broken and will not stay closed on its own. When lid is opened, it will not stay open on its own as well

Section 416 – dead insects and pests are observed throughout the establishment and must be removed

Section 431 – entire facility is observed to be soiled and in need of a deep cleaning. Shelving is observed to be soiled with dust, dirt, and cobwebs. Single use items are covered with dust and spiders. Countertop where shaved ice is to be prepared is observed to be covered in dust and dirt. Shelving that holds flavored syrup bottles is observed to be dusty and has black and grey accumulations on it

Section 430 – facility is observed to be in poor repair. Flooring, coving, ceiling, and shelving is observed to be in disrepair or damaged from previous water leaks

Section 355 – establishment does not have a curbed service sink at the location and there is no hot water within the establishment for the required 100 degrees at the service sink

**Hucks #338**

**9 Critical Violations**

Section 177 – food items are observed on the floor of the walk in cooler and on the floor of the kitchen.

Section 415 – harborage conditions are present under the dump sink and in the hallway leading in to the kitchen

Section 415 – rodent droppings are present throughout the entire coffee bar area. Management was instructed to dispose of the items that are chewed through, any items that are open, and any items that have rodent droppings. Need to supply a written pest control plan by 5/25/2021

Section 204 – tongs used for hot dogs are observed to be heavily soiled with old food and the holder for the tongs is observed to have a substantial amount of old food debris built up inside

Section 345 – food debris is observed in the handwashing sink located in the kitchen

Section 324 – hand washing sink located in the kitchen cannot be ran without a bucket underneath it. Hand washing sink plumbing is in poor repair and is found to be leaking from the drain pipe on to the floor

Section 191 – observed potentially hazardous ready to eat foods to be without a proper date marking in the reach in cooler and walk in cooler, located in the kitchen

Section 192 – observed potentially hazardous ready to eat foods in the walk in cooler to be compromised with white and grey fuzzy accumulations

Section 296 – hot holding chicken cabinet is observed to be soiled with old food debris, dirt and grease

**13 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 layer of dust and dirt. Several of the racks are observed to have white, grey and black fuzzy accumulations on them

Section 297 – slushie machines are observed to be covered in a thick layer of dust and dirt

Section 297 – self service ice machine is observed to be soiled with brown and white accumulations directly surrounding the ice chute

Section 257 – three stand up freezers located in the kitchen are observed to not have thermometers. The stand up refrigerator is found to have a broken thermometer at time of inspection. Corrected on site

Section 431 – soda bib area is observed to be soiled with spilled syrup on the floor and wall

Section 425 – observed fryer maintenance tools stored in a pan directly next to the fryer and in contact with the utensils used for the fryer. Maintenance tools must be separated from food contact surfaces

Section 234 – utensils are observed to not be stored inverted, handle side up

Section 433 – mop is observed to be stored in a bucket full of dirty mop water

Section 243 – observed single use items stored on the floor behind the cash register. Items must be stored off the floor

Section 385(a) – outside dumpsters are both observed to not be covered and their lids are opened

Section 394 – refuse area is observed to be littered with garbage, aluminum cans, overgrown weeds and litter

Sections 431 – establishment is found to be in need of a deep cleaning. This includes all shelving, wire racking in coolers, cooler door frames, glass in doors and metal framing for racks. All cabinets throughout the establishment are found to be soiled with spills, dirt, dust and rodent droppings and must be cleaned. Holders for lids are observed to have black and brown accumulations in them. Holders for cups are observed to have a thick sticky substance around the metal band. Cabinets under the self serve slushie machines are soiled with spilled slushie mix and mix has leaked in to multiple single serve items. Floors of the establishment are observed to be sticky, have black buildup around coving and old food debris in the corners. The floors of the walk in coolers/beverage coolers are found to be littered with spilled beverages and yellow price stickers. Counters are observed to have old food debris under equipment. The counters on the coffee bar are observed to have a thick layer of coffee, cream and sugar that has crystalized to the underside of countertop. All reach in coolers and freezers located in the kitchen are observed to be soiled inside with crumbs and food debris. The outsides are observed to be soiled with spills, splatters, and food debris. The handles have buildup that can be felt and seen

**Follow-Up Inspections**

**Sno Shack – Follow Up**

All Violations Corrected – Permit Issued

**Chip Sparks Auctions – Follow Up**

All Violations Corrected – Permit Issued

**Hucks #338 – Follow Up #1**

**5 Critical Violations**

Section 177 – food items are observed on the floor of the walk in cooler

Section 415 – harborage conditions are present under the dump sink and in the back office/kitchen storage area

Section 415 – rodent droppings are present in the cabinet closest to the dump sink. Management failed to supply the health department with a written pest control plan at time of the follow up inspection

Section 191 – observed potentially hazardous ready to eat foods to be without a proper date marking in the reach in cooler located in the kitchen

Section 192 – observed potentially hazardous ready to eat foods in the walk in cooler to be compromised with white and grey fuzzy accumulations

**8 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

Section 297 – slushie machines are observed to be covered in a thick layer of dust and dirt

Section 431 – soda bib area is observed to be soiled with spilled syrup on the floor and wall

Section 174 – unknown food is observed in a container in the coffee bar area to be without an identifying label. Manager was unaware of its contents as well

Section 346 – no hand soap or hand cleanser was available at the hand washing sink located in the kitchen

Sections 431 – establishment is found to be in need of a deep cleaning. This includes all shelving, wire racking in coolers, cooler door frames, glass in doors and metal framing for racks. All cabinets throughout the establishment are found to be soiled with spills, dirt, dust and rodent droppings and must be cleaned. Holders for lids are observed to have black and brown accumulations in them. Holders for cups are observed to have a thick sticky substance around the metal band. Cabinets under the self serve slushie machines are soiled with spilled slushie mix and mix has leaked in to multiple single serve items. Floors of the establishment are observed to be sticky, have black buildup around coving and old food debris in the corners. The floors of the walk in coolers/beverage coolers are found to be littered with spilled beverages and yellow price stickers. Counters are observed to have old food debris under equipment. The counters on the coffee bar are observed to have a thick layer of coffee, cream and sugar that has crystalized to the underside of countertop. All reach in coolers and freezers located in the kitchen are observed to be soiled inside with crumbs and food debris. The outsides are observed to be soiled with spills, splatters, and food debris. The handles have buildup that can be felt and seen