**August 2021 Inspection Reports**

**Establishments With No Violations**

**Bobe Family Pizza** – No violations observed

**Riley Elementary School** – No violations observed

**Clark Middle School** – No violations observed

**Lincoln High School** – No violations observed

**Charlie’s Carmel Corn & Candy Shop** – No violations observed

**Jenna’s Bakehouse** – No violations observed

**Tecumseh-Harrison Elementary School** – No violations observed

**Vigo Elementary School** – No violations observed

**South Knox Middle/High School** – No violations observed

**South Knox Elementary School** – No violations observed

**North Knox Primary School** – No violations observed

**North Knox High School** – No violations observed

**Flaget Elementary School** – No violations observed

**Rivet Middle/High School** – No violations observed

**Wendy’s** – No violations observed

**North Knox Intermediate School** – No violations observed

**Rural King** – No violations observed

**Lic’s Deli & Ice Cream** – No violations observed

**Pea-Fections** – No violations observed

**Fossmeyer’s Bakery LLC** – No violations observed

**Cash-N-Dash** – No violations observed

**Fox Ridge Manor** – No violations observed

**Pop Around The Clock** – No violations observed

**Colonial Assisted Living** – No violations observed

**Comfort Suites** – No violations observed

**Marriott Towne Place** – No violations observed

**Big Lots #258** – No violations observed

**Miscellaneous Inspections**

**Two Farmers Burgers & Beignets** – Mobile unit is ready to operate

**Wurst Cart** – Push cart is ready to operate

**The Macho Taco** – Mobile unit is ready to operate

**Establishments With Violations**

**Stop-N-Go**

**2 Non-Critical Violations**

Section 430 – observed wall coving to be in disrepair around the front entrance

Section 430 – observed several ceiling tiles to be stained with brown accumulations

**Cantwell Short Stop, LLC.**

**2 Critical Violations**

Section 192 – observed potentially hazardous ready to eat food out for retail sale to be held past it’s expiration date of July 19, 2021

Section 191 – observed multiple items held in the kitchen refrigerator to be without a proper identification label or a date marking system

**5 Non-Critical Violations**

Section 235 – door gasket is observed to be in disrepair on bagged ice section

Section 297 – observed multiple nozzles on the self serve soda beverage station to be heavily soiled with black buildup

Section 295(c) – door gasket of refrigerator located in the kitchen is observed to be soiled with accumulations of old food and debris

Section 234 – observed utensils to be improperly stored and not inverted with handles facing upward

Section 295(c) – observed dishes and single service items to be improperly stored and not inverted during storage

**Subway 6th Street**

**6 Critical Violations**

Section 415 – observed two separate areas of the establishment to have harborage conditions with litter, boxes, garbage, chemicals and debris cluttering the ground

Section 324 – hand washing sink located in the kitchen has a substantial leak coming from the pipe underneath containing waste water

Section 136 – two open beverages are observed sitting out on a food preparation line

Section 345 – observed black olives, debris and brown buildup in the hand washing sink located at the front counter area

Section 443 – sanitizer bucket located at sandwich prep line tested at 0 ppm

Section 324 – back wall drain located next to dry storage rack is observed to be in poor repair. Pipe is broken and has been repaired using a Dasani water bottle as a method of draining waste water in to the floor drain. Proper repair must be made

**10 Non-Critical Violations**

Section 243 – observed single serve items to be stored on the floor throughout the establishment

Section 396 – numerous refuse boxes are observed to be stored at the back door and is littering the floor and blocking the back entrance/exit. Refuse needs to be disposed of in a timely manner to prevent harborage

Section 411 – foot candles in walk in cooler are observed to measure between 2.6 and 6.0 foot candles in the walk in freezer are observed to measure between 0.6 and 3.3 foot candles. Foot candle requirements in these areas is 20 foot candles

Section 235 – walk in cooler and walk in freezer are both observed to have light bulbs that are nonfunctional

Section 295(c) – walk in cooler is observed to have heavy black accumulations, dust, and debris around the fan guard covers, black pipe cover, ceiling by freezer door and the floor area

Section 430 – walk in freezer floor is in disrepair and has a panel that has lifted. Walk in freezer door is not properly shutting and will not allow for a tight fitting seal

Section 347 – hand washing sink located in the kitchen is found to be missing hand drying provisions

Section 235 – observed several cambro pans with visible crazing, cracking, chips, and pits to be in use in the clean dish rack

Section 304 – observed dishes on the clean dish rack to have wet nesting and not allowed to properly air dry

Section 235 – prep cooler located in the kitchen is observed to have a broken door gasket. Gasket is observed to have black accumulation buildup as well as the door frame to the refrigeration unit

**Casey’s General Store #2828**

**2 Critical Violations**

Section 334 – observed utility hose in mop sink and not preventing back siphonage

Section 345 – observed food and debris in the hand washing sink located in the prep area

**3 Non-Critical Violations**

Section 297 – observed area surrounding the soda nozzles to have heavy black buildup

Section 394 – refuse area is observed to be overflowing with garbage, boxes, and litter. Bags of garbage are being stored on the floor of the refuse area as the dumpster is overflowing

Section 396 – refuse must be disposed of in a frequency that prevents harborage

**Wal-Mart SuperCenter #492**

**3 Critical Violations**

Section 345 – observed buildup and food debris in two hand washing sinks

Section 344 – observed back hand washing sink to be blocked by a pallet jack and a waste receptacle and not easily accessible to employees

Section 334 – observed utility hose to be laying in the mop sink and not preventing back siphonage

**2 Non-Critical Violations**

Section 431 – observed the wall, floor, and coving under the three compartment sink in the deli area to be soiled with heavy black buildup. The legs of the three compartment sink are observed to have heavy buildup

Section 295(c) – coolers by check out stands are observed to have buildup and debris on racks and bottoms of the coolers

**Franklin Elementary School**

**2 Non-Critical Violations**

Section 291 – observed two sanitizing buckets to test at 0 ppm. **Corrected on site**

Section 234 – observed ice scoop handle to be laying in direct contact with ice meant for human consumption. **Corrected on site**

**Quick Stop**

**2 Critical Violations**

Section 344 – observed hand washing sink to not be accessible for employees, and being used for storage purposes

Section 191 – observed several ready to eat foods to have no expiration date

**3 Non-Critical Violations**

Section 297 – ice chutes of both soda fountain machines are observed to have black and pink slime build up

Section 214 – observed cutting board to have black buildup, scratching and scoring is visible. Damage is allowing it to no longer be effectively cleaned and sanitized

Section 431 – observed facility to be in need of general cleaning. Walls, floors, and shelving included

**Little Caesars Pizza**

**4 Critical Violations**

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

Section 345 – front hand washing sink is observed to be soiled with food debris and is being used for purposes other than hand washing

Section 191 – multiple potentially hazardous foods are observed in the pizza toppings prep table to be stored without a date marking system

Section 334 – back siphonage is observed to not be prevented in the three compartment sink. Hose is laying in the basin and not above the flood level

**13 Non-Critical Violations**

Section 433 – observed mop to be stored in the mop sink and not allowing air drying

Section 199 – observed improper thawing of potentially hazardous foods to be taking place in the back of the establishment. Foods are observed to be stored in a bin at room temperature in a hand washing sink

Section 347 – no paper towels of hand drying provisions are available at the back hand washing sink

Section 402 – back room of facility along with other areas of the establishment are observed to be missing ceiling tiles or have open and broken tiles that may allow the entry of outside pests

Section 295(c) – self serve beverage cooler is observed to be heavily soiled inside with dirt, dust and debris. This includes wire racks, sliding rails, and the doors themselves

Section 295(c) – pizza oven is observed to be heavily soiled with a thick layer of dust and old food debris. The chain rotator is observed to be heavily soiled and needs to be clean to sight and touch

Section 295(c) – pizza toppings prep table is observed to have heavy thick black accumulations around the door frame and on the door gaskets. Inside prep table was observed to be soiled with old food debris and standing water

Section 425 – maintenance items are observed to be stored on the same shelves in direct contact with clean dishes and utensils used in food preparation

Section 295(c) – clean dishes stored on a rack are observed to be stored in a manner that is allowing them to become soiled and contaminated. Bins storing dishes are found to be soiled with dirt, debris and old food particles

Section 235 – plastic cambro pans are observed to be in poor condition or in disrepair with chipping, cracking and crazing

Section 418 – observed employee personal items to be stored in direct contact with dry storage foods

Section 431 – entire facility is observed to be in need of a deep cleaning. This includes all walls, floors, coving, ceiling, equipment, wheels, legs, handles, ledges, carts, racks, counter tops, prep tables and any other areas that may be subject to cross contamination

Section 116 – establishment is found to be using multiple extension cords throughout the facility, ran thru the ceiling to unknown locations and equipment. Person in charge was notified that extension cords are not allowed and must be hardwired. State Fire Marshall contacted

**Hardee’s #1504360**

**5 Non-Critical Violations**

Section 433 – mop improperly stored and not allowing air drying

Section 295(c) – conveyor oven is observed to have a thick green and black colored buildup along with grease buildup, food, and food debris inside the unit

Section 295(c) – multiple door gaskets are observed to have black buildup and debris

Section 297 – soda machine in drive thru is observed to have brown and pink buildup on nozzles

Section 431 – floors and equipment in the kitchen area are observed to have buildup, along with grease and debris

**Taco Bell/Kentucky Fried Chicken #20866**

**6 Critical Violations**

Section 415 – harborage conditions present in the back utility sink

Section 334 – observed hose laying in basin of utility sink and not preventing back siphonage

Section 189 – observed improper thawing of chicken, and chicken to be stored on the floor

section 345 – observed hand washing sink located in the back to be soiled with food and debris

section 177 – observed chicken breading flour to be stored in a tote directly on the floor of the dry storage area

section 204 – observed raw chicken juices and raw chicken pieces on the floor of the walk in cooler. Raw chicken is visibly leaking on to the floor and is providing a source of cross contamination throughout the establishment

**10 Non-Critical Violations**

Section 291 – sanitizer buckets tested at 0ppm

Section 295(c) – observed several utensils to not be clean to sight and touch

Section 410 – observed walk in cooler light to be non functional

Section 431 – observed all floors and walls to be heavily soiled with grease, food, and buildup

Section 295(c) – hot presses are observed to be heavily soiled with dark grease buildup throughout the equipment and the area around and under the equipment

Section 295(c) – microwaves are observed to be soiled inside and out. This includes handles and area surrounding the equipment

Section 295(c) – all cooler units are found to be heavily soiled inside and out

Section 297 – observed black buildup on the slushie machine nozzles

Section 297 – ice chute in drive thru is observed to have black accumulations inside the ice chute as well as the back side of ice chute

Section 295(c) – observed prep food storage unit to be heavily soiled with food and debris

**Jimmy Johns**

**2 Non-Critical Violations**

Section 297 – ice chute on soda fountain machine is observed to have brown buildup inside

Section 411 – light intensity of walk in cooler measures at 0 foot candles

**Papa John’s Pizza**

**1 Critical Violation**

Section 334 – utility/mop sink is observed to have a hose laying in the basin and not preventing back siphonage

**5 Non-Critical Violations**

Section 243 – observed single use items on the floor throughout the establishment

Section 433 – observed a used mop being improperly stored next to the mop sink

Section 295(c) – pizza oven is observed to be soiled with brown buildup, food and debris

Section 295(c) – can opener holder is observed to be soiled with a thick black substance

Section 310 – intake and exhaust air ducts are heavily soiled with a black substance and dust, and dust is visible throughout the facility

**Southwest Indiana Regional Youth Village**

**1 Critical Violation**

Section 177 – observed boxes containing food items to not be stored 6 inches off the floor

**1 Non-Critical Violation**

Section 433 – observed mop improperly stored and not allowing air drying

**Steak N Shake**

**2 Non-Critical Violations**

Section 295(c) – fan guard covers located in the walk in cooler and walk in freezer are both observed to be covered in an accumulation of dark grey dust and dirt

Section 291 – sanitizer buckets throughout the facility tested at 0 ppm or were empty

**Denny’s #351**

**3 Critical Violations**

Section 204 – observed pieces of raw chicken breast to not be contained in its specific cabinet and cross contamination is not being prevented

Section 415 – establishment has a verified pest control issue. Pest control company needs to be contacted regarding the issue

Section 141 – establishment failed to discard adulterated food item

**14 Non-Critical Violations**

Section 310 – observed multiple air vents to be soiled with black accumulations

Section 295(c) – floors of both walk in cooler and walk in freezer are observed to be littered with food debris, cardboard pieces, refuse and black buildup

Section 295(c) – vegetable slicers are observed to have old food debris on the white board and on the cutting blades

Section 245(d) – multiple sanitizer towels are observed laying around the establishment and not kept in the sanitizer buckets

Section 295(c) – clean dishes stored under the food preparation line are observed to be soiled with food debris that is being spilled on the clean dishes during food preparation and cooking

Section 418 – observed employee beverage to be stored in a refrigeration unit on the prep line

Section 295(c) – black cart used to transport food is observed to be soiled with old food debris, dust and dirt

Section 304 – observed utensils to be saturated in water on the clean dish rack and not allowing air drying to take place

Section 431 – clean dish rack is observed to be in need of cleaning. Rack is soiled with a sticky substance and has fuzzy accumulations, brown buildup and dust

Section 295(c) – two cutting boards are observed to be soiled and stuck together with a sticky substance

Section 295(c) – ice cream freezer is observed to be in need of a deep cleaning. Spilled ice cream is visible, all lids are removed from the products, heavy ice buildup is visible inside the freezer

Section 297 – juice dispensing machine is observed to have heavy buildup on all the dispensing nozzles and black accumulations

Section 234 – observed single use items to be stored incorrectly. Items must be stored inverted

Section 431 – entire facility observed to be in need of a deep cleaning. This includes all areas of the kitchen and dining room. All equipment, legs, wheels, handles, gaskets, doors, drawers needs to be clean to sight and touch. The floors under equipment need to be cleaned and removal of any dishes under equipment. Walls around the grill area need to be cleaned and removal of grease buildup. Dining area and bathrooms are observed to have heavy dust and cobwebs, and these need to be removed. Floors behind the front counter are observed to have heavy black buildup around the coving. Stainless steel wall is observed to have spills and splatters. All doors are observed to have a sticky film on them and need to be cleaned as they are a high contact touch area for staff.

**Zip N Sip Hart Street**

**4 Non-Critical Violations**

Section 243 – observed single serve items to be stored on the floor throughout the establishment

Section 218 – deep freezer in kitchen is observed to not be closing tightly and is off the hinges

Section 295(c) – syrup bottles are observed to be soiled with a sticky film and need to be cleaned

Section 295(c) – all equipment and handles are observed to have sticky buildup, dust, and debris and need to be clean to sight and touch

**Holiday Inn Express**

**2 Non-Critical Violations**

Section 243 – observed single serve items to be stored on the floor

Section 235 – refrigerator unit in kitchen is observed to have a broken door gasket

**Arby’s #6815**

**3 Critical Violations**

Section 345 – observed front hand washing sink to have debris and is being used for purposes other than hand washing

Section 334 – utility/mop sink is observed to have a hooked up hose laying in the basin and not preventing back siphonage

Section 191 – observed iceberg lettuce in walk in cooler to be brown in color and have a slimy film

**4 Non-Critical Violations**

Section 295(c) – observed multiple prep fridge storage units to be soiled with old food and debris

Section 295(c) – observed walk in cooler floor to have accumulations of old food and debris

Section 295(c) – vegetable slicer is observed to have old food debris on the white board and on the cutting blades

Section 431 – observed walls around the fryer area to have a heavy amount of grease build up. Area needs to be cleaned

**Dollar Tree #552**

**1 Critical Violation**

Section 191 – observed multiple ready to eat foods to be held past the manufacturers expiration date

**3 Non-Critical Violations**

Section 295(c) – observed coolers by check out stands to have buildup and debris on the racks and bottom of coolers

Section 433 – observed improper storage of mop and not allowing air drying to take place

Section 295(c) – all shelving in establishment is observed to have a buildup of dust and debris

**Quality Inn**

**4 Critical Violations**

Section 204 – observed juice and tea containers to have white and grey fuzzy growths inside and also floating inside the products. Management advised to dispose of both products

Section 177 – observed condiments to be stored directly on the floor

Section 415 – observed harborage conditions in the kitchen and preparation area

Section 324 – pipes on the three compartment sink are leaking and a bucket is being used to catch the waste water from the pipes

**9 Non-Critical Violations**

Section 243 – observed several single serve items to be directly stored on the floor

Section 244 – observed single serve items to be stored in a prohibited area

Section 218 – observed the coffee brewing machine to be leaking a substantial amount of water on to the counter, cabinets and floor/carpeting

Section 295(c) – observed several utensils to have old food debris on them and not cleaned to sight and touch

Section 218 – reach in refrigerator unit is observed to be temping at 56 degrees. Racks have a substantial amount of black accumulations on them. Cardboard boxes containing food items also have black and white fuzzy accumulations on them. Management was instructed to dispose of all food in the unit.

Section 218 – light bulb in stand up freezer unit is nonfunctional

Section 411 – light bulb in food preparation kitchen is nonfunctional

Section 410 – light fixture in food preparation area is found to not have a protective shield and the remaining bulb is not shatterproof

Section 297 – observed nozzles of juice, creamer and coffee machines to have heavy black and brown buildup

Section 431 – entire breakfast room and dinning area is observed to be in need of a deep cleaning. This includes all carpeting, countertops, cabinets, hinges, walls, coving, and window sills. These areas are observed to have heavy accumulati0ons of white and green fuzzy growths and must be removed. The kitchen area is observed to have floors that are soiled with boxes, refuse, food debris and dirt. Counters and the three compartment sink are observed to be soiled with old food debris, dust and dirt. All equipment located in the kitchen area needs to be cleaned to sight and touch

**\*Establishment has been ordered to cease all breakfast operations\***

**Buffalo Wild Wings**

**3 Critical Violations**

Section 345 – hand washing sink is observed to have brown buildup

Section 443 – observed sanitizer buckets throughout the restaurant to test at 0 ppm

Section 334 – utility/mop sink is observed to have a hose laying in the basin and not allowing air gap and preventing back siphonage

**5 Non-Critical Violations**

Section 295(c) – fan guard covers located in the walk in cooler are observed to be covered in dust accumulations

Section 218 – prep cooler where fries are stored is temping at 56 degrees. Management has been instructed to dispose of all potentially hazardous foods stored in this cooler

Section 295(c) – all prep cooler drawers are observed to have brown buildup and heavy food debris around the edges

Section 298 – microwave is observed to have food buildup and debris inside and out

Section 295(c) – walk in freezer floor is observed to have heavy accumulations of flour and to be littered with food debris and refuse

**McAlister’s Deli**

**3 Critical Violations**

Section 345 – all hand washing sinks are observed to have debris and brown buildup

Section 443 – sanitizer in kitchen preparation area is observed to test at 0 ppm

Section 334 – utility/mop sink is observed to have hoses laying in the basin and not preventing back siphonage

**8 Non-Critical Violations**

Section 234 – utensils are observed to be improperly stored

Section 310 – vent in walk in cooler is observed to have a heavy buildup of dust

Section 433 – mops are observed to be improperly stored and not allowing air drying to take place

Section 295(c) – slicer is observed to have old food debris and buildup on the blade and areas surrounding

Section 295(c) – oven is observed to have a heavy brown buildup on the doors inside and out

Section 218 – prep cooler on front line is observed to have a broken gasket and needs repaired or replaced

Section 297 – soda machine nozzles on front line are observed to have black buildup on them

Section 431 – floors throughout the kitchen are observed to be harboring food debris and dirt accumulations, especially under and around equipment

**Follow-Up Inspections**

**Subway 6th Street – 1st Follow Up Inspection**

**1 Critical Violation**

Section 345 – observed debris and brown buildup in the hand washing sink located at the front counter area **\*Fine Accrued**

**5 Non-Critical Violations**

Section 411 – foot candles in walk in cooler are observed to measure between 5.0and 0.1. foot candles in walk in freezer are observed to measure between 2.8 and 0.2. Foot candle requirement for these areas are 20 foot candles. **\*Fine Accrued**

Section 295(c) – walk in cooler is observed to have heavy black accumulations, dust and debris around the ceiling by freezer door and the floor area **\*Fine Accrued**

Section 430 – walk in freezer floor is in disrepair and has a panel that has lifted. Walk in freezer door is not properly shutting and will not allow for a tight fitting seal. **\*Fine Accrued**

Section 235 – prep cooler located in the kitchen is observed to have a broken door gasket. Door frame to the refrigeration unit is observed to have black accumulation buildup on it **\*Fine Accrued**

Section 234 – observed in use utensil handle in direct contact with ready to eat foods and not preventing cross contamination

**Little Caesars Pizza**

**1 Non-Critical Violation**

Section 295(c) – pizza oven is observed to be heavily soiled with a thick layer of dust and old food debris. The chain rotator is observed to be heavily soiled and needs to be clean to sight and touch.

**Taco Bell/Kentucky Fried Chicken #20866 – 1st Follow Up Inspection**

**2 Critical Violations**

Section 128 – observed an employee to not properly wash their hands during food preparation tasks

Section 144 – establishment has a box containing adulterated ranch dressing cups for the end consumer available

**18 Non-Critical Violations**

Section 295(c) – observed several utensils to not be clean to sight and touch **\*Fine Accrued**

Section 431 – observed all floors and walls to be heavily soiled with grease, food and buildup **\*Fine Accrued**

Section 295(c) – hot presses are observed to be heavily soiled with dark grease buildup throughout the equipment and the area around and under the equipment **\*Fine Accrued**

Section 295(c) – all cooler units are found to be soiled with heavy buildup inside and out **\*Fine Accrued**

Section 297 – observed black buildup on the slushie machine nozzles **\*Fine Accrued**

Section 297 – ice chute in drive thru station is observed to have black accumulation on the outside of the ice chute as well as the back side **\*Fine Accrued**

Section 295(c) – observed prep fridge storage unit to be heavily soiled with food and debris **\*Fine Accrued**

Section 304 – observed utensils to be stored in bins with water and not allowed to air dry

Section 295(c) – observed dishes used in food preparation to be stored on the floor of the dry storage area

Section 295(c) – fan guard covers located in the walk in freezer are observed to be soiled with heavy accumulations of black and grey dust

Section 295(c) – walls and door of walk in cooler used for thawing of chicken is observed to be coated in a white fuzzy substance. Door is also sticky and has a thick black and brown coating on the door

Section 295(c) – racks located in the second walk in cooler are observed to have black fuzzy growths throughout the shelves and the poles

Section 310 – hood ventilation system is observed to be soiled with heavy white fuzzy accumulations

Section 402 – multiple areas of the establishment are found to be in disrepair with broken wall coving and wall trim to be missing, and making these areas no longer easily cleanable

Section 310 – egg grate ventilation above food preparation area is observed to be heavily soiled with black accumulations that are hanging off the vent and have the potential to fall on to the food preparation line

Section 416 – lobby is found to have numerous dead flying insect that must be removed

Section 295(c) – all equipment located in the kitchen, food preparation areas, dry storage, drive thru and any other areas in the back of house, need to be clean to sight and touch. This includes removal of all grease buildup, food debris, and dirt. Handles, wheels, legs, inside and outside of equipment need to be clean. This also includes any racks that may be soiled

Section 431 – establishment is observed to be in need of a deep cleaning. This includes all floors, walls, coving, doors, ceiling, windows, and any other areas that are high contact areas in the establishment. Paying special attention to areas in the kitchen and under equipment where heavy grease and oil buildup has occurred over time