



**June 2016**

**SANITATION & FOOD ESTABLISHMENT INSPECTION REPORT**

<p><b><u>Country Hearth Inn 6/1/16</u></b>      Routine Inspection</p> <p>4 priority violations and 6 non- priority violations observed</p> <p>Dirty Food Contact surfaces, employees improperly handwashing hands/no hand washing, no date labeling, no towels, hand washing signage, no drain boards, dirty non-food contact surfaces, dumpster lids open.</p> <p>Follow up Inspection Required</p>	<p><b><u>Churchill Terrace 6-27-16</u></b>      Routine Inspection</p> <p>1 Violation cited</p> <p>Food re-packaged on cite missing label and date. Product was discarded.</p> <p>Violation Corrected on Site</p>
<p><b><u>Baymont Inn 6/3/16</u></b>      Routine Inspection</p> <p>4 non-priority violations observed</p> <p>No towels at sink to dry hands, no hand washing signage, no thermometer in cold holding units, ware washing sink used for hand washing.</p> <p>All Violation were corrected on Site</p>	<p><b><u>Country Hearth Inn 6/8/16</u></b>      Follow Up Inspection</p> <p>1 non-priority violation</p> <p>Insufficient use/ space for drain boards- causes cross contamination in wear washing.</p> <p>Corrected on Site</p>

<p><b><u>Subway on Market 6/13/16</u></b>      <b>Routine Inspection</b></p> <p><b>1 priority Violation Observed</b></p> <p><b>Employee not washing hands/ cross contaminating foods, food was discarded. Management had staff/ training meeting while I was there.</b></p> <p><b>Corrected On Site.</b></p>	<p><b><u>Jalisco's 6/6/16</u></b>      <b>Routine Inspection</b></p> <p><b>5 priority violation and 1 non-priority violation</b></p> <p>Food alliterated/unsafe or contaminated products stored in coolers, food items not stored in sealed containers, improper label and dates markings on Hazardous food items, unlabeled toxins and improperly stored, leaking plumbing.</p>
<p><b><u>Fulton Cinema 6/6/16</u></b>      <b>Routine Inspection</b></p> <p><b>No Violations Cited</b></p>	<p><b><u>Follow up Inspection Required</u></b></p> <hr/> <p><b><u>Jalisco's 6/10/16</u></b>      <b>Follow up Inspection</b></p> <p><b>1 non- priority violation observed</b></p> <p><b>Plumbing leaking in wear washing area. Plumber has been called.</b></p> <p><b>Will follow up.</b></p>
<p><b><u>Loganberry Inn 6/9/16</u></b>      <b>Routine Inspection</b></p> <p><b>1 non priority violation observed</b></p> <p><b>Violation Corrected on Site</b></p>	<p><b><u>Bridgeway 6/21/16</u></b>      <b>Routine Inspection</b></p> <p><b>1 non priority violation cited</b></p> <p><b>Dirty non- food contact surface</b></p> <p><b>Corrected on Site</b></p>
<p><b><u>Ashbury Heights 6/10/16</u></b>      <b>Routine Inspection</b></p> <p><b>Seven priority violations and 4 non-priority Violations</b></p> <p>Employee using tobacco products and not washing hands, foods stored on the floors exposed to cross contamination, foods not food not stored at 41°f or below, food not stored at 135°f or above, improper thawing, dirty food contact surfaces, dirty nonfood contact surfaces, improper storage of linens, Failure to designate a person in charge.</p> <p><b><u>Follow up Inspection Required</u></b></p>	<p><b><u>Murphy Concession Stand 6/1/16</u></b></p> <p><b><u>No Violations Cited</u></b></p> <p><b><u>Hensley Concession Stand 6/1/16</u></b></p> <p><b><u>No Violations</u></b></p> <p><b><u>Carver Concession Stand 6/1/16</u></b></p> <p><b><u>1 Violation – Corrected at time of inspection</u></b></p> <p><b><u>Seaman Concession Stand 6/2/16</u></b></p> <p><b><u>No Violation</u></b></p> <p><b><u>Backer Complex</u></b></p> <p><b><u>No Violations Cited</u></b></p>
<p><b><u>Ashbury Heights 6/15/16</u></b>      <b>Follow Up Inspection</b></p> <p><b>2 priority violations &amp; 1 non priority Observed</b></p> <p><b>Dirty food contact surfaces, improper storage of toxins, dirty non- food contact surfaces.</b></p> <p><b>All violations Corrected on Site</b></p>	

**Wal-Mart 6/28/16**

**Routine Inspection**

**1 Von-priority Violation Observed**

**Personal items stored with food products in the deli cooler.**

**Violation corrected on site.**

**Sweet Temptations 6/6/16**

**Routine Inspection**

**2 Priority violations and 3 Non priority Violations**

**Dirty food contact surfaces, utensils not sanitized before use, dirty non-food contact surfaces, unnecessary clutter.**

**Follow up Inspection Required**

**Sweet Temptations 6/12/16**

**Follow Up Inspection**

**1 non priority violation observed**

**Dirty non-food contact surfaces.**

**Owner started correcting violation while at time of inspection.**