



**MAY 2016**

**SANITATION & FOOD ESTABLISHMENT INSPECTION REPORT**

<u>Dairy Queen</u>	Routine Inspection	<u>Casey's #1725 (south)</u>	Routine Visit
05/03/2016	6 Priority Violations & 3 Non-Priority Violations Observed	05/11/2016	9 Priority Violations & 6 Non- Priority Violations Observed.
<ul style="list-style-type: none"> <li>• Potentially Hazardous foods not holding proper temperatures(Mayo 69, Dressing 54 °f, Lettuce 53°f) °f and not discarded, Potentially hazardous foods not dated and labeled, food items exposed to contamination leaking condensing unit from roof top refrigeration system leaking into walk-in cooler onto/into all food product on left side, dirty vent hood fire hazard, dirty non-food contact surfaces many areas have food debris and mold like build up, broken tiles and missing ceiling and floor tiles, leaking plumbing, Dirty food contact surfaces, using broken and chipped containers/dishes.</li> </ul>		<ul style="list-style-type: none"> <li>• Food in the deli coolers exposed to cross contamination, Potentially hazardous foods not kept proper temperatures ( Chicken Salad 51°f, Tuna Salad 49°f, spinach dip 57°f) , coolers not maintaining temperatures in deli all food out of temperature by ten degrees+, Improper storage of toxins, dirty vent hoods fire hazards, Potentially hazardous foods not labels and dated in pizza kitchen or deli, Ready to eat prepackaged potentially hazardous foods past discard dates (chicken salad, Tuna salad-3/4/16*out of temp), Dirty non- food contact surfaces, improper storage of mops, single service items not properly stored.</li> </ul>	
Follow Up Inspection Required		Follow up Inspection Required	

**Dairy Queen**

Follow Up Inspection

05/11/2016 3 Priority Violations & 3 Non-Priority Violations Observed

- Potentially Hazardous foods not holding proper temperatures (Lettuce 62°f, Mayo 50°f, pulled pork) and not discarded, Potentially hazardous foods not dated and labeled, food items exposed to contamination leaking condensing unit from roof top refrigeration system leaking into walk-in cooler onto/into all food product on left side, dirty vent hood fire hazard, dirty non-food contact surfaces many areas have food debris and mold like build up, broken tiles and missing ceiling and floor tiles, leaking plumbing.

Follow Up Inspection Required

**Dairy Queen**

3<sup>rd</sup> Follow Up Inspection

05/18/2016 1 Non- Priority Violation Observed

- Dirty non- food contact surfaces.

**Fulton Nursing & Rehab**

Follow up Visit

05/02/2016 1 Non-Priority Violation & 2 Non-Priority Violation Observed

- Shelving in coolers have peeling and chipping paint and rust on them, open containers exposed to cross contamination. New shelves were orders.

All violations have been corrected

**MoJo's BBQ**

Opening Inspection

05/10/2016 3 Non- Priority Violation Observed

- Unshielded lighting in a food preparation area, leaking plumbing under the three compartment sink, mold and build up along caulking on wall behind 3 compartment sink.

All Violations were corrected- Will be following up after open for Routine Inspection

**Fulton Cafe**

Routine Inspection

05/16/2016 No violations observed

**LuLu's**

Routine Visit

05/09/16 1 Non-Priority Violation Observed

- No thermometers in the cold holding units.

**Casey's #1725 (south)**

Follow up Visit

05/18/16 3 Priority Violations & 1 Non- Priority Violation Observed

- Potentially hazardous foods not labeled and dated in both Pizza and Deli coolers, Potentially Hazardous Foods past discard dates: Manufactures dates on items that have been opened and used past date(spinach dip 4/30/16, BBQ pork 5/16/16, olives 5/14/16), Employees not washing hands properly and improper use of gloves causing cross contamination.

Follow up Inspection Required

**John Harris Community Center** Complaint Visit

5/17/16 3 Priority Violations & 2 Non-Priority Violations Observed.

- Potentially hazardous foods not kept at appropriate temperature (sausage at 59°f, container of chili 89 °f, Silk Milk 54°f, and Silk milk also past discard date), improper thawing, and date labeling, potentially hazardous foods past discard dates: Milk, yogurt, cheese, sour cream, dented cans, food that is unsafe or contaminated not discarded.

Follow up Inspection Required

**City of Fulton Public Pool** Routine Visit

05/19/16 No Violations Observed

**Moser's Grocery Store** Routine Visit

05/17/16 1 Priority Violation Observed

- Potentially Hazardous foods past discard date.
- Violations corrected on site.

**Moser's Deli & Bakery** Routine Visit

05/17/16 3 Priority Violation &

2 Non- Priority Violation Observed

- Dirty food contact surfaces: Meat slicers, utensils in drawers, pans, bowls, pots on shelving. Potentially hazardous foods not labeled and dated. Employees not washing hands. Dirty non-food contact surface: floors, walls, cabinet fronts. Personal foods stored with other food items/ store foods.

Follow up Inspection Required