



October 2016

**SANITATION & FOOD ESTABLISHMENT INSPECTION REPORT**

<p><u>Sigma Alpha Epsi 10/ 6 /16</u>      <u>Follow Up Inspection</u></p> <p><u>Eight Priority &amp; Two Non-Priority Violations cited- Dirty food contact surfaces. Food not in sealed containers open to cross contamination. Potentially hazardous foods not labeled and dated. Potentially hazardous foods past discard dates. Failure to maintain proper control of mechanical equipment: ventilation, heat, steam. Mice feces found in cabinets. Improper storage of toxins. Dirty non-food contact surface. Unnecessary clutter in kitchen and food prep areas.</u></p> <p><u>Follow up Inspection Required</u></p>	<p><u>Sigma Alpha Epi 10/10/16</u>      <u>Follow Up Inspection</u></p> <p><u>One Non-Priority Violation- Dirty Non-food contact surfaces.</u></p> <hr/> <p><u>Saults 10/19/16</u>      <u>Routine Inspection</u></p> <p><u>One Non-Priority Violation-Dirty non-food contact surfaces.</u></p> <p><u>Corrected on Site.</u></p>
<p><u>Taco Bell 10/6/16</u>      <u>Complaint Inspection</u></p> <p><u>One Non-Priority Violation</u></p> <p><u>Unshielded light bulb in kitchen</u></p>	<p><u>Pi Delta 10/10 /16</u>      <u>Routine Inspection</u></p> <p><u>No Violations Cited</u></p>

<p><u>Fulton Middle School 10/14/16</u>      <u>Routine Inspection</u></p> <p><u>One Non- Priority Violation-Dumpster lids left open creating pest and rodent harborage.</u></p> <p><u>Corrected on Site</u></p>	<p><u>McIntire 10/17 /16</u>                      <u>Routine Inspection</u></p> <p><u>One Non-Priority Violation- Containers storing food not easily recognizable and labeled and dated.</u></p> <p><u>Corrected on Site</u></p>
<p><u>Beta Pi 10/18 /16</u>                      <u>Routine Inspection</u></p> <p><u>No Violations Cited</u></p>	<p><u>Delta Tau Delta 10/18 /16</u>      <u>Routine Inspection</u></p> <p><u>No Violations Cited</u></p>
<p><u>Kappa Alpha 10/24/16</u>      <u>Routine Inspection</u></p> <p><u>No Violation Cited</u></p>	<p><u>China Palace 10/19/16</u>      <u>Routine Inspection</u></p> <p><u>Eleven Priority Violations &amp; Two Non-Priority Violations Cited- Dirty food contact surfaces. Bare hand contact with raw meats and ready to eat foods. Raw meats stored ready to eat foods. Improper thawing procedures. Food not in sealed containers open to cross contamination. Food that is unsafe or aulted not discarded. Food stored on the floor exposed to cross contamination. Food not held at 41 degrees or below. No date markings, Dirty non- food contact surfaces. Hand sink dirty, clogged, and blocked. Employees not washing hands, Improper use of gloves.</u></p> <p><u>Follow up Inspection Required</u></p>
<p><u>St. Peters School 10/17 /16</u>      <u>Routine Inspection</u></p> <p><u>No Violation Cited</u></p>	
<p><u>Baymont Inn 10/26/16</u>      <u>Compliant Inspection</u></p> <p><u>No Violations Cited</u></p>	
<p><u>Fulton Senior Center 10/4/16</u>      <u>Routine Inspection</u></p> <p><u>One Priority Violation Cited -Potentially Hazardous foods past discard date, and not discarded.</u></p> <p><u>Follow up In section Required</u></p>	<p><u>China Palace 10/24/16</u>                      <u>Follow up inspection</u></p> <p><u>All Violations Corrected</u></p>
<p><u>Fulton Senior Center 10/5/16</u>      <u>Follow Up</u></p> <p><u>All Violations Corrected</u></p>	