



September 2016

SANITATION & FOOD ESTABLISHMENT INSPECTION REPORT

<p><u>Bartley School 9/9/16 Routine Inspection</u></p> <p><u>No Violations Cited</u></p>	<p><u>C&R Market(grocery) 9/12/16 Follow Up Inspection</u></p> <p><u>Two Priority Violations Cited</u></p> <p><u>Potentially hazardous foods past discard dates and cross contamination of ready to eat foods.</u></p> <p><u>Follow up Required</u></p>
<p><u>Bush School 9/9/16 Routine Inspection</u></p> <p><u>One Priority Violation Observed</u></p> <p>Shelving and racks in coolers peeling and chipping possible causing cross contamination to food products.</p> <p><u>Follow up required * Corrected*</u></p>	<p><u>C & R Market (Deli) 9/12/16 Follow Up inspection</u></p> <p><u>No Violations Cited all Violations Corrected</u></p> <hr/> <p><u>C&R (grocery) 9/19/16 Follow up Inspection</u></p> <p><u>No Violations Cited</u></p>
<p><u>Domino's Pizza 9/8/16 Routine Inspection</u></p> <p><u>One Non-Priority Violation Cited</u></p> <p><u>Ware washing sink used as a hand washing sink.</u></p>	<p><u>Serve 9-22-16 Routine Inspection</u></p> <p><u>No Violations Cited</u></p>

<p><u>MSD 9/15/16 Routine Inspection</u></p> <p><u>Two Priority Violation Cited</u> <u>Dented cans and potentially hazardous foods past discard dates.</u></p> <p><u>Follow up inspection Required</u></p>	<p><u>MSD 9/21/16 Follow Up Inspection</u></p> <p><u>All Violations Corrected</u></p> <hr/> <p><u>Mints & More 9/20/16 Follow up Inspection</u></p> <p><u>All Violations Corrected</u></p>
<p><u>Mints and More 9/13/16 Routine Inspection</u></p> <p><u>Three Priority Violations & One Non-Priority Violation</u></p> <p><u>Dirty food contact surface, no labels and dated on food packaged on site, Ready to eat potentially hazardous foods past discard dates, mop and mop water not properly stored.</u></p> <p><u>Follow up Inspection Required</u></p>	<p><u>Owls Nest- 9- 21-16 Routine Inspection</u> <u>Two Priority Violations & One Non-Priority Violation Cited</u></p> <p><u>Sanitizer mixed too strong mixed at over 500 parts per million, Potentially Hazardous food products past discard date. Holes in counter tops exposed wood on counters and cabinets, no seal around sink allowing water to run and drain into cabinets.</u></p> <p><u>Follow Up Inspection Required</u></p>
<p><u>Owls Nest 9-27-16 Follow up Inspection</u></p> <p><u>No violations Cited</u></p> <hr/> <p><u>Classic Creations 9/30/16 Opening Inspection</u></p> <p><u>No Violations Cited</u></p> <p><u>Will Follow up with a Routine Inspection</u></p> <p><u>ions Cited</u></p>	<p><u>Sigma Alpha Epsi 9-20-16 Routine Inspection</u></p> <p><u>Six Priority Violations & 5 Non Priority Violations</u></p> <p><u>Dirty food contact surface, Equipment not sanitized before use or chipped cracked and broken. Ready to eat potentially hazardous foods not labeled and dated. Potentially hazardous foods past discard date. Dirty non-food contact surfaces. Food items not in sealed containers open to contamination. Excessive heat due to no ventilation or improper ventilation on convection oven, unnecessary items/ clutter in kitchen and prep areas left under the convection oven: the convection oven had been left on and unattended at 500°f for over 2 hours with stacks of paraffin paper under it.</u></p> <p><u>Follow Up Inspection Required</u></p>

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