

Food Inspections
December 28, 2015 – January 8, 2016

Zoops, 2626 S 7th St (4 Critical, 3 Non-Critical) Chili, soups, sliced turkey, cooked pastas not date marked (discarded); Marinara sauce, chocolate sauce, cooked macaroni, beef broth outdated (discarded); Leak at 3-bay sink; Sliced turkey in cooler found with slimy coating.

Sparks Stop 5 Tavern, 1915-1917 Lee Ave (3 Critical) Cooked green beans, beef stew, fried chicken, etc, not date marked; Dirty dishes left from previous day; No proof of Certified Food Manager.

Bierstube, 1724 Lafayette Ave (2 Critical, 2 Non-Critical) No sanitizer dispensing in automatic dishwasher (corrected); Raw chicken and steaks stored over cheese in refrigerator.

Travelodge, 530 S 3rd St (1 Critical, 2 Non-Critical) No sanitizer such as chlorine provided.

Super 8 Motel, 3089 S 1st St (1 Critical) Eggs in table top cooler observed at 46 degrees – should be 41 or less (discarded).

Springhill Suited by Marriott, 3304 US Hwy 41 S (1 Critical) Hard boiled eggs, ham, cheese and honeydew melon found at 56 degrees – should be 41 or less.

AMC Theatres Honey Creek 8, 3131 S 3rd Place (2 Non-Critical)

Comfort Suites of Terre Haute, 501 E Margaret Ave (1 Non-Critical)

Wren Smith VFW #6574, 608 W National Ave (1 Non-Critical)

Days Inn and Suites, 101 E Margaret Ave (1 Non-Critical)

Establishments with No Violations

Wigwam Skate & Event Center, 4600 N Smith St

Red Roof Inn & Suites, 3053 US Hwy 41 S

Jay's Foods, 6267 N Clinton St