

Food Inspections
February 29 – March 4, 2016

Valley Grill, 2170 N 3rd St (5 Critical, 3 Non-Critical) Stuffed peppers, cooked noodles, cooked rice and hamburger held past date of consumption (discarded); Hard boiled eggs, house made ranch dressing and cooked potatoes not marked with date of consumption; Handwash sinks in kitchen found dirty; Breeding with clumps found sitting out of room temperature; Soups not cooled within time limits.

White Castle, 4340 S Hwy 41 (3 Critical, 1 Non-Critical) Sliced cheese found at 53.6 degrees – should be 41 or less (discarded); Soda nozzles in lobby found with black debris; No proof of Certified Food Handler.

Texas Roadhouse Holding LLC, 2941 S 3rd St (2 Critical, 1 Non-Critical) Knife in cooler found with dried food debris; Shredded cheese and whipped butter found at 57 degrees – should be 41 or less (discarded).

Taco Bell #28859, 3132 E Wabash Ave (1 Critical, 2 Non-Critical) No proof of Certified Food Manager on staff.

B & J's Two Brothers BBQ & Soul Food, 668 Hulman St (2 Non-Critical) No sanitizer dispensing at 3-bay sink.

Subway #38958, 2399 S St Rd 46 (1 Critical, 1 Non-Critical) Black debris observed on lobby soda fountain nozzles.

Sugar Creek Consolidated, 4226 W Old US Hwy 40 (1 Critical) Internal temperature of salad dressing in cooler 48 degrees – should be 41 or less.

Remember When Pizzeria, 2177 S St Rd 46 (1 Non-Critical)

Dew Drop Inn, 1805 N 19th St (1 Non-Critical)

Pilot Travel Center, 5555 E Margaret Ave (1 Non-Critical)

Kentucky Fried Chicken #0221, 4400 S US Hwy 41 (1 Non-Critical)

Establishments with No Violations

Washington Alternative High School, 3703 S 7th St

South Vigo High School, 3737 S 7th St

Ben's Soft Pretzels, 5600 New Margaret Dr

Subway #291 (Pilot), 5555 E Margaret Ave