

Food Inspections
June 20-24, 2016

Logan's Rib-Eye, 100 South Fruitridge Ave. **(2 Critical, 3 Non-Critical)** Brown gravy and alfredo sauce found in steamer at 113-115 F, should be at least 135 F or above; Internal utensil surface temperature in dishwasher measured at 136 F should be at least 160 F.

Cackleberries Restaurant, 303 S. 7th St. **(2 Critical, 1 Non-Critical)** No sanitizer measured in dish machine and wiping cloth buckets; Rice pudding, green beans, pork ribs, house made dressings all held past date of consumption.

TGI Friday's, 3401 S. US Hwy 41 **(1 Critical, 2 Non-Critical)** Black debris observed on wait station soda nozzles

Ben's Soft Pretzels, 5555 S US Hwy 41 **(1 Critical)** Cheese containers held at room temperature

Long John Silver's #34, 2021 Wabash Ave. **(1 Critical)** Black debris on drive thru soda nozzles.

Maurizio's Pizza, 2940 Wabash Ave. **(3 Non-Critical)**

Pizza King Pit Stop, 2405 Poplar St. **(3 Non-Critical)**

Establishments with No Violations

Quality Inn, 555 S. 3rd St.

Starbuck's Coffee Company, #2727, 3017 S US Hwy 41

Wabash Valley Christian Youth Camp, 3525 E. Harlan Dr.

Establishments Approved to Open

Prairie Creek Country Mark, 15817 St. Rd 63