**Food Inspections**

**June 16 – 20, 2014**

**Real Hacienda,** 2141 S St Rd 46 **(4 Critical)** Refried beans on grill line at 98 degrees (discarded); raw beef, shrimp, fish stored in cooler over lemons, limes, cheese sauces; cooked pork not date marked; bucket of chlorine sanitizer stored under prep table beside onions.

**Imperial Lanes,** 400 N 3rd St **(2 Critical, 1 Non-Critical)** Soda gun in back bar and soda gun cup holder in both bars observed with mold; soda nozzles on machine in snack bar observed with mold.

**Maurizio’s Pizza of Terre Haute,** 5035 N Lafayette Ave **(1 Critical, 5 Non-Critical)** Dough accumulated on chopper.

**Establishments with No Violations**

**Riley Lion’s Club,** 7880 St Rd 46

**Riley Lion’s Den WCIEDD,** 7880 St Rd 46

**Casa Urbana,** 672 Ohio

**Haney’s,** 3101 Schaal Ave

**Jeff’s Neighborhood Bar & Grill,** 3101 Schaal Ave

**Follow up Inspections**

**Denny’s Restaurant #392,** 3442 S US Hwy 41 **(2 Non-Critical)**

**Denny’s Restaurant #392,** 3442 US Hwy 41 **(No violations)**

**Approved to Open**

**Bierstube,** 1724 Lafayette Ave

**Bandana’s Bar-B-Q,** 3060 S US Hwy 41

**Ambrosini’s Mobile Pizzeria,** 1367 Wabash Ave

**Dave & Lynn’s Concessions Mobile Unit**

**Approved to Operate at the Harley Davidson Fest**

**Ambrosini’s Mobile Pizzeria (1 Critical)** In beer cooler found Italian beef 49 degrees, pulled pork 50 degrees and turkey legs 61 degrees – should be 41 degrees or less.

**Harley Davidson Mobile Unit (1 Critical, 1 Non-Critical)** Hamburgers in steamer found at 132 degrees – should be 135 or above.