**Food Inspections**

**February 16 - 20, 2015**

**Ryan’s #2333,** 5501 S US Hwy 41 **(7 Critical, 4 Non-Critical)** In hot box/steamer found chicken sandwiches, fish, broccoli cheese rice, Spanish rice, rice, taco meat, collard greens and sauerkraut at 101-131 degrees, hot dogs on buffet at 100 degrees – should be at least 135 or above (discarded); Observed employee washing metal glove in hand wash sink; Utensil surface temperature found at 148-153 degrees after running through dishwasher – should be 160 degrees or above; Dishwasher not running a full continuous cycle; Stainless steel containers found with food debris; All foods in walk in meat cooler found at 48-52 degrees (discarded); Components from meat saw not sanitized after washing.

**Golden Corral,** 10 W Johnson Dr **(3 Critical, 4 Non-Critical)** Time for pizza not properly marked with time to discard; Cooked ribs and sauerkraut/sausage found at 60-65 degrees – should be 41 or less; Several hand wash sinks found dirty.

**Penn Station #194,** 2736 B Wabash Ave **(3 Non-Critical)**

**Taco Casita,** 2001 Wabash Ave **(2 Non-Critical)**

**Casey’s #1864,** 3266 N 25th St **(2 Non-Critical)**

**Establishments with No Violations**

**Fast Max/Sunoco #143,** 2219 Lafayette Ave

**Follow up Inspections**

**Ryan’s #2333,** 5501 S US Hwy 41 **(2 Non-Critical)**