**Food Inspections**

**July 23 - 27, 2012**

**McDonald’s,** 3606 US Hwy 41 **(4 Critical, 4 Non-Critical)** Chute in ice machine observed with mold; no sanitizer dispensing in automatic dishwasher; handwash sink dirty; presence of flies observed in dining room, drive-through windows and dishwashing area. Follow-up scheduled for July 24, 2012.

**Teppanyaki Grill Inc,** 3810 S US Hwy 41 **(3 Critical, 2 Non-Critical)** Egg custard and beef pie on hot bar 125-128 degrees – should be 135 degrees or above; on buffet found clams and cut melons 56-66 degrees and at hibachi grill found Lo Mein, crab meat and chicken breast 54-55 degrees – should be 41 degrees or less; no sanitizer dispensing in automatic dishwasher.

**Ambrosini’s,** 1367 Wabash Ave **(2 Critical, 3 Non-Critical)** Rubber spatulas no longer smooth and easily cleanable; dishes under prep table, mounted can opener, tongs, slicer and stand mixer observed with accumulated debris.

**Maui Stop & Shop,** 4501 S 7th St **(3 Non-Critical)**

**Northstar Tavern,** 2301 Lafayette Ave **(2 Non-Critical)**

**Tee Pee Tavern,** 1651 S 25th St **(1 Non-Critical)**

**Jonesy’s Eastside Diner,** 8775 Wabash Ave **(1 Non-Critical)**

**Tropical Sno,** 3701 Wabash Ave **(1 Non-Critical)**

**Establishments with no violations**

**Carosi’s Restaurant,** 1733 Lafayette

**Follow-up inspections**

**McDonald’s,** 3606 US Hwy 41 **(2 Non-Critical)** Will return at 2:00pm to re-inspect.

**McDonald’s,** 3606 US Hwy 41 **(No violations)**

**La Isla,** 1559 Ft Harrison **(1 Non-Critical)**