**Food Inspections**

**April 23 – April 27, 2012**

**Teppanyaki Grill Inc-**3810 S US Hwy 41 **(5 Critical, 4 Non-Critical)** Found raw chicken stored over cooked chicken; at buffet found fried fish, Italian pasta, crab, gravy and Thai chicken at 119-123 degrees – should be 135 degrees or above (discarded); at Hibachi grill found cooked rice, raw chicken and shell eggs at 49-65 degrees, raw frog legs found in kitchen at 61.1 degrees – should be 41 degrees or less (discarded); octopus salad, hard boiled eggs, cantaloupe and honey dew on buffet found at 48-53 degrees – should be 41 degrees or less; scrub brush and dirty stainless steel pans found in handwash sinks.

**The Copper Bar-**810 Wabash Ave **(4 Critical, 3 Non-Critical)** Raw hamburger stored over cook beef stew in cooler; chicken parmesan breading with food bits at room temperature (discarded); cooked food in small reach-in and walk-in not date marked; soda nozzles and cup holders observed with mold.

**Pizza Di Roma-**3401 Dixie Bee Rd **(4 Critical, 2 Non-Critical)** Pizzas and calzones not marked with time to discard (discarded); soda fountain nozzles found with accumulated black debris; no one in charge at time of inspection; found mouse feces on shelves under front counter.

**El Camino Real Mexican Restaurant-**1119 N 3rd St **(3 Critical, 1 Non-Critical)** No sanitizer in wiping cloth bucket; mouse droppings observed on bottom shelf of steam table; spray bottles of cleaner not labeled.

**Ambrosini’s-**1367 Wabash Ave **(2 Critical, 3 Non-Critical)** No date marking found on spaghetti, penne pasta and Italian beef; no sanitizer measured in dishwasher.

**Real Hacienda-**2141 S St Rd 46 **(2 Critical, 2 Non-Critical)** In small cooler by grill observed raw bacon on top of container of mushrooms and slices of cheese (discarded); found black slime inside ice machine and old food debris on veggie dicer.

**Lawton Byrum VFW Post #972-**1111 Veteran’s Square **(2 Critical)** Chicken and noodles, pasta and corn mush not date marked; soda fountain nozzle cup holders observed with mold.

**St Mary’s-Sodexho O’Shaughnessy Hall-**PO Box 130 O’Shaughnessy Hall **(1 Critical, 3 Non-Critical)** Observed employee touching sandwiches with bare hands (sandwiches discarded).

**First Wok-**2570 Wabash Ave **(1 Critical, 2 Non-Critical)** Found raw beef stored on top of raw pork in walk-in cooler, found raw meats stored over sauces in walk-in cooler.

**Archie’s Tavern, Inc-**2640 Praireton Rd **(1 Critical, 1 Non-Critical)** Mold observed in soda nozzle cup holder.

**Ruby Tuesday’s-**3451 S US Hwy 41 **(1 Critical, 1 Non-Critical)** Bar soda nozzle holder and inside ice machine found with accumulated debris.

**Speedway #5196-**6587 S US Hwy 41 **(1 Critical, 1 Non-Critical)** Black debris found on soda fountain nozzles.

**Subway-**1485 Ft Harrison Rd (**1 Critical)** Meatballs and sauce 124 degrees in steam table, not originally heated to 135 degrees.

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

**Wise Pies Pizza and Subs-**9 S 6th St **(1 Non-Critical)**

**The Country Club of Terre Haute-**57 Allendale **(1 Non-Critical)**

**Edibles Catering and Foods To Go-**2629 S 3rd **(1 Non-Critical)**

**German Oberlandler Club, Inc-**1616 Lafayette Ave **(1 Non-Critical)**

**Follow-Up Inspections**

**Crazy Buffet-**4676 S US Hwy 41 **(2 Non-Critical)**

**Approved to Operate**

**TH Oberlandler German Club-**Strassenfest