

August 2018 Food Inspections

Restaurant	Address	Type of Inspection	Score	Violations
Jack N The Box	2207 W. Oak St.	8-10-18/Routine	14	Open/uncovered items, hands not wash and gloves not used properly, date markings missing, flies alive and dead in dining and food prep area, personal drinks in prep area in bottles, ice scoops stored in the ice, non food surfaces need to be well cleaned, facility very dirty needs to be fully well cleaned and attended to, garbage not disposed of properly was in the walkway
Sweet Frog Yogurt	1625 S. Loop 256	8-13-18/Routine	1	Non contact food surfaces needed to be cleaned
Chili's	2210 S. Loop 256	8-14-18/Routine	8	Open/Uncovered items, Proper date marking, gnats and flies in food prep and dining areas, personal drinks in open containers in reach in coolers, all non food contact surfaces need to be well cleaned
Box Car Deli	1219 E. Palestine Ave	8-16-18/Routine	14	opened/uncovered items, food contact surfaces dirty in need of cleaning, hands not washed and gloved properly, out of date products in use, gnats in food prep area and around drink station, personal drinks in food prep area, non food contact surfaces in need of a good cleaning
Palestine Health Care	1816 Tile Factory Rd	08/20/2018/Routine	4	Open/Uncovered Items, Non food contact surfaces all need to be well cleaned
JJ's #211	1901 Crockett Rd	8-27-18/Routine	4	Out of date items on shelves, no food contact surfaces need to be cleaned, previous inspection report not posted for public view
Mazzio's Pizza	1929 S. Loop 256	8-28-18/Routine	6	Proper date marking, thermometer needed in walk in cooler, bulk food containers need to be marked, non food contact surfaces need to be cleaned
Village Seafood	2503 W Oak St	8-28-18/Routine	2	Proper date marking
Pitt Grill	1600 W. Palestine Ave.	8-29-18/Routine	14	Eggs being kept out on the counter for extended period of time made to discard them, open/uncovered items, no date marking, no thermometers or testing strips in some reach ins and freezer, ice scoop stored on top of ice machine needs it's own holder, no labels on bulk containers, non food surfaces need to be well cleaned, no employee must wash hands sign in either restroom