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MARION COUNTY PUBLIC HEALTH DEPARTMENT; a division of the Health and Hospital Corporation of Marion County
DEPARTMENT OF FOOD AND CONSUMER SAFETY
 3840 N. Sherman Drive Indianapolis, IN 46226
 Fax Number: (317) 221-3070

Food Service Establishment Inspection Report

Purpose:	Establishment	District: 13	ID#: 108196
Routine	Name: THE UGLY MONKEY		
	Address: 373 S ILLINOIS ST		
	INDIANAPOLIS, IN 46225		
	Fax Number		

Recheck Date: Dec 28 2011

Critical Violation: 410 IAC 7-24 : Toxic labeling - Sec. 438

Violation Description Working container(s) of toxic materials not labeled with common name of contents.

Location	Equipment	Temperature	Corrected	Compliance Date
2nd bar			No	Dec 28 2011

Corrective Action Working containers used for storing poisonous or toxic materials shall be clearly and individually identified with the common name of the contents.

Additional Comments LOCATED AT BACK BAR.

Critical Violation: 410 IAC 7-24 : Hand sink location blocked - Sec. 344

Violation Description Hand washing facilities not properly located and/or accessible.

Location	Equipment	Temperature	Corrected	Compliance Date
Kitchen	Hand sink		COS	

Corrective Action A hand washing facility shall be properly located and accessible at all times.

Critical Violation: 410 IAC 7-24 : Toxic material(s) separation - Sec. 439

Violation Description Toxic material(s) improperly stored.

Location	Equipment	Temperature	Corrected	Compliance Date
2nd bar			No	Dec 28 2011

Corrective Action Poisonous or toxic material(s) shall be stored so they cannot contaminate food, equipment, utensil(s), linen(s) and single-service and single-use article(s).

Additional Comments LOCATED AT BACK BAR.

Critical Violation: 410 IAC 7-24 : Cold holding - Sec. 187 (a) (2)

Violation Description Potentially hazardous cold foods not held at proper temperatures.

Location	Equipment	Temperature	Corrected	Compliance Date
Kitchen	Cold top	51	COS	

Corrective Action Potentially hazardous cold foods shall be held at 41 degrees F or lower.

Additional Comments ALFREDO SAUCE AT 51 F.
 CORRECTIVE ACTION: MORE ICE PUT INTO ICE BATH TO PACK AROUND ENTIRE PRODUCT.

Ch. 19 of the Code of the Health and Hospital Corp. of Marion County: CO2 tanks unrestrained - Sec.

19-304 (a)

Corrected No

Compliance Date Dec 28 2011

Violation Description Owner or occupant allowing a health or safety hazard within premises - CO2 tanks unrestrained.

Corrective Action Restrain Carbon dioxide tank(s) with bungee cord, chain, etc ...

Additional Comments BASEMENT LOCATION.

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Critical Violation: 410 IAC 7-24 : Food contact surface(s) soiled - Sec. 295 (a) (b)**Violation Description** Food contact surface(s) soiled.

Location	Equipment	Temperature	Corrected	Compliance Date
Kitchen			COS	
	----- Coolers -----		No	Dec 28 2011
	----- Freezers -----		No	Dec 28 2011
Bar	----- Coolers -----		No	Dec 28 2011

Corrective Action Clean and sanitize.**Additional Comments** CLEAN AND SANITIZE THE FOLLOWING:

-SOILED PIZZA RACKS/TRAYS.

-SOILED KITCHEN AND BAR REFRIGERATION AND FREEZER UNITS INTERIOR AND EXTERIOR SURFACES WHERE NEEDED; INCLUDING DOOR GASKETS/SEALS AND FANGUARD UNITS.

Critical Violation: 410 IAC 7-24 : Cross-contamination - Sec. 173**Violation Description** Raw animal foods stored incorrectly over ready to eat foods and/or other raw foods.

Location	Equipment	Temperature	Corrected	Compliance Date
Kitchen	Reach in cooler		COS	

Corrective Action Food shall be protected from cross contamination.**Additional Comments** RAW BACON STORED ABOVE READY-TO-EAT FOODS AT KITCHEN REACH-IN-COOLER; STORE ALL RAW FOODS BELOW READY-TO-EAT FOODS.**Violation: 410 IAC 7-24 : Covered trash can in womens restroom - Sec. 351****Violation Description** No covered trash can for womens restroom.

Location	Equipment	Temperature	Corrected	Compliance Date
Restroom			No	Dec 28 2011

Corrective Action Provide a covered trash can.**Additional Comments** PROVIDE AT HANDICAP RESTROOM.**Violation: 410 IAC 7-24 : Self service utensils - Sec. 181 (b)****Violation Description** Utensil(s) for ready to eat food(s) at self service operation not provided.

Location	Equipment	Temperature	Corrected	Compliance Date
Bar			No	Dec 28 2011
2nd bar			No	Dec 28 2011

Corrective Action Provide suitable utensil(s) or other effective dispensing method(s).**Additional Comments** PROVIDE APPROVED FOOD-GRADE ICE SCOOPS FOR BOTH FRONT AND BACK BARS; MUST USE ICE SCOOPS WHEN PUTTING ICE INTO CONSUMER DRINKS.**Violation: 410 IAC 7-24 : Toilet paper - Sec. 354****Violation Description** No toilet paper provided .

Location	Equipment	Temperature	Corrected	Compliance Date
Mens restroom			No	Dec 28 2011

Corrective Action Provide toilet paper.**Violation: 410 IAC 7-24 : No test kit - Sec. 291****Violation Description** No test kit provided and /or used to measure the concentration of sanitizer.

Location	Equipment	Temperature	Corrected	Compliance Date
Kitchen			No	Dec 28 2011
Bar			No	Dec 28 2011
2nd bar			No	Dec 28 2011

Corrective Action A test kit or other device that accurately measures the concentration in ppm of sanitizing solutions shall be provided and used.**Additional Comments** PROVIDE CHEMICAL SANITIZER TEST STRIPS FOR QUAT AT KITCHEN AND BARS.

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Violation: 410 IAC 7-24 : Plumbing system/ repair (Non-Critical) - Sec. 324

Violation Description Plumbing system(s) not maintained in good repair.

Location	Equipment	Temperature	Corrected	Compliance Date
Kitchen	2-bay		No	Dec 28 2011
	3-bay		No	Dec 28 2011
Restroom	----- Sinks / Warewash ----		No	Dec 28 2011
Kitchen	----- Sinks / Warewash ----		No	Dec 28 2011
Bar	----- Sinks / Warewash ----		No	Dec 28 2011

Corrective Action Plumbing system(s) shall be repaired and maintained.

Additional Comments REPAIR KITCHEN 2-BAY AND 3-BAY SINK LEAKS AT FAUCET HEADS WHEN WATER IS TURNED ON.

SWITCH HANDSINK HOT WATER TO CORRECT LEFT SIDE LOCATION AT ALL HANDSINKS OR SERVICE SINKS WHERE NEEDED IN ESTABLISHMENT.

Violation: 410 IAC 7-24 : Non potentially hazardous food contact surface(s) soiled - Sec. 297

Violation Description Non-potentially hazardous food contact surface(s) soiled.

Location	Equipment	Temperature	Corrected	Compliance Date
	Ice machine		No	Dec 28 2011
Bar	Ice bin		No	Dec 28 2011
2nd bar	Ice bin		No	Dec 28 2011
Bar	Soda gun & holster		No	Dec 28 2011
2nd bar	Soda gun & holster		No	Dec 28 2011

Corrective Action Clean and sanitize non-potentially hazardous food contact surfaces when contamination has occurred and at appropriate intervals.

Additional Comments IMPROVE INTERIOR AND EXTERIOR SURFACES OF ICE MACHINE AND ALL BAR ICE BINS & SODA GUN NOZZELS/HOLDERS.

Violation: 410 IAC 7-24 : Ventilation provided - Sec. 309

Violation Description Insufficient capacity and/or no mechanical ventilation provided.

Location	Equipment	Temperature	Corrected	Compliance Date
Kitchen			No	Dec 28 2011

Corrective Action Mechanical ventilation shall be provided in accordance with the requirements of the Indiana fire and building services.

Additional Comments ALL FIRE-EXTINGUISHERS MUST BE OFF FLOOR AT LEAST 6 INCHES.

Violation: 410 IAC 7-24 : Dumpster area litter and items - Sec. 394

Violation Description Trash areas and enclosures not properly maintained.

Location	Equipment	Temperature	Corrected	Compliance Date
Dumpster area			No	Dec 28 2011

Corrective Action Trash areas and enclosures shall be maintained free of unnecessary items and litter.

Violation: 410 IAC 7-24 : Hand sink/soap - Sec. 346

Violation Description No hand soap provided at hand sink.

Location	Equipment	Temperature	Corrected	Compliance Date
Bar	Hand sink		No	Dec 28 2011

Corrective Action Provide soap.

Additional Comments PROVIDE SOAP AT FRONT BAR HANDSINK.

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Violation: 410 IAC 7-24 : Thermometer, provided - Sec. 256 (b)

Violation Description Cold and hot holding equipment used to store potentially hazardous food is not equipped with at least one thermometer that is located to allow easy viewing of the temperature display.

Location	Equipment	Temperature	Corrected	Compliance Date
Basement	Chest freezer		No	Dec 28 2011
Kitchen	Chest freezer		No	Dec 28 2011

Corrective Action Cold or hot holding equipment used for potentially hazardous foods shall be designed to include and shall be equipped with at least 1 temperature measuring device that is located to allow for easy viewing.

Violation: 410 IAC 7-24 : Unnecessary litter - Sec. 426

Violation Description Premises not free of unnecessary items or litter.

Location	Equipment	Temperature	Corrected	Compliance Date
Kitchen			No	Dec 28 2011
Back room			No	Dec 28 2011
Bar			No	Dec 28 2011
2nd bar			No	Dec 28 2011
Dumpster area			No	Dec 28 2011

Corrective Action Remove litter, unnecessary items, and nonfunctional equipment.

Additional Comments GET RID OF ANY UNNECESSARY EQUIPMENT, ITEMS, JUNK, ETC THAT YOU DO NOT WANT, NEED, OR USE.

Violation: 410 IAC 7-24 : Dumpster lids open - Sec. 392

Violation Description Dumpster and/or waste handling units not covered.

Location	Equipment	Temperature	Corrected	Compliance Date
Dumpster area			No	Dec 28 2011

Corrective Action Cover all dumpsters and waste handling units.

Violation: 410 IAC 7-24 : Warewashing equipment cleaning - Sec. 290

Violation Description Warewashing equipment not cleaned at appropriate intervals.

Location	Equipment	Temperature	Corrected	Compliance Date
Kitchen	2-bay		No	Dec 28 2011
	3-bay		No	Dec 28 2011
	Mop sink		COS	

Corrective Action Clean warewash equipment appropriate intervals.

Additional Comments KEEP ABOVE SINKS CLEANED AND SANTIZED REGULARLY.

Violation: 410 IAC 7-24 : Equipment repair - Sec. 218

Violation Description Equipment in need of repair.

Location	Equipment	Temperature	Corrected	Compliance Date
Bar	Reach in cooler		No	Dec 28 2011

Corrective Action Equipment shall be maintained in good repair and condition.

Additional Comments RESURFACE OR REPLACE FRONT BAR REACH-IN-COOLER RUSTED AND SOILED SURFACES WHERE NEEDED.

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Violation: 410 IAC 7-24 : Walls, floors, etc/soiled - Sec. 431 (a)**Violation Description** Physical structure, walls, floors, and/or ceilings soiled.

Location	Equipment	Temperature	Corrected	Compliance Date
Kitchen			No	Dec 28 2011
Bar			No	Dec 28 2011
2nd bar			No	Dec 28 2011

Corrective Action The physical facilities shall be cleaned as often as necessary to keep clean.**Additional Comments** IMPROVE ROUTINE AND DETAILED FLOOR CLEANING AND SANITIZING AT KITCHEN AND ALL BARS.

ALSO CLEAN AND SANITIZE ALL FLOORS AROUND ICE MACHINE (UNDER, BEHIND, ETC.).

Violation: 410 IAC 7-24 : Single Service/Equipment storage - Sec. 239 (a)**Violation Description** Clean equipment, utensil(s), laundered linen(s), single service article(s), or single use article(s) stored improperly.

Location	Equipment	Temperature	Corrected	Compliance Date
Basement			No	Dec 28 2011

Corrective Action Clean equipment, utensil(s), laundered linen(s), single service article(s), and single use article(s) shall be stored in a clean dry location, not exposed to splash, dust, or other contamination, and at least 6 inches off floor.**Additional Comments** KEEP ALL GLASSWARE, SINGLE-SERVICE ITEMS, EQUIPMENT/UTENSILS STORED OFF FLOOR AT LEAST 6 INCHES AT BASEMENT LOCATION.**Violation: 410 IAC 7-24 : Non food contact surface cleaning frequency - Sec. 295 (c)****Violation Description** Non-food contact surface(s) soiled.

Location	Equipment	Temperature	Corrected	Compliance Date
Bar			No	Dec 28 2011
2nd bar			No	Dec 28 2011

Corrective Action Clean and sanitize.**Additional Comments** CLEAN AND SANITIZE THE FOLLOWING:

-SOILED BAR SPEED RAILS.

-SOILED BEER TAP RACK (REPLACE AND/OR IMPROVE ROUTINE CLEANING AND SANITIZING OF RACK) AT FRONT BAR.

Violation: 410 IAC 7-24 : Lighting intensity - Sec. 411**Violation Description** Inadequate lighting intensity.

Location	Equipment	Temperature	Corrected	Compliance Date
Kitchen			No	Dec 28 2011

Corrective Action Provide adequate lighting.**Additional Comments** PROVIDE LIGHTS WHERE OUT AT INTERIOR OF HOOD SYSTEM.**Violation: 410 IAC 7-24 : Light shields - Sec. 410****Violation Description** Light bulbs not shielded, coated, or otherwise shatter resistant.

Location	Equipment	Temperature	Corrected	Compliance Date
Kitchen			No	Dec 28 2011

Corrective Action Light bulbs shall be shielded, coated, or otherwise shatter resistant.**Additional Comments** PROVIDE LIGHT GUARD SHIELDS FOR EXPOSED LIGHT BULBS AT KITCHEN CEILING.

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Violation: 410 IAC 7-24 : Fixed equipment spacing/sealing - Sec. 227 (a)				
Violation Description		Improper installation of fixed equipment and sealing.		
Location	Equipment	Temperature	Corrected	Compliance Date
	Mop sink		No	Dec 28 2011
Corrective Action		Fixed equipment shall be installed and sealed.		
Additional Comments		SEAL MOP SINK PROPERLY BY ICE MACHINE SO THAT IT IS NOT MOVABLE.		
Violation: 410 IAC 7-24 : Ventilation soiled - Sec. 310 (a)				
Violation Description		Ventilation system soiled.		
Location	Equipment	Temperature	Corrected	Compliance Date
Kitchen			COS	
Restroom			No	Dec 28 2011
Corrective Action		Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination.		
Additional Comments		CLEAN AND SANITIZE INTERIOR AND EXTERIOR SUFACES OF HOOD SYSTEM AND FILTERS.		
		CLEAN AND SANITIZE SOILED KITCHEN AND HANDICAP RESTROOM CEILING VENTS/TILES ROUTINELY.		

Comments:

THANK YOU FOR YOUR COOPERATION.

Violations noted on this inspection report could result in license suspension and/or legal action. You are entitled to an administrative hearing on this matter. A written request must be filed with the legal department, 3838 North Rural Street, Indianapolis, Indiana 46205, within 10 business days of receipt of this notice.

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317-221-2246

Date and Time of Inspection
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Todd Campbell
Person Interviewed

Toya Grant
Environmental Health Specialist

Telephone