

Owner	Address	Insp. Date	Purpose	Retail Violation	Food Violation	Viol. Weight	Critical / Non-critical	Remarks
Remke Markets Inc.	2501 Dixie Highway	3/26/07	Regular		3	5	C	Potentially hazardous food not maintained at 140 degrees Fahrenheit or higher at all times except during necessary periods of preparation and service. Rotisserie [sic] chicken's were being held at 128 degrees F.
Remke Markets Inc.	2501 Dixie Highway	9/25/07	Regular		3	5	C	Potentially hazardous food not maintained at 140 degrees Fahrenheit or higher at all times except during necessary periods of preparation and service. A rotisserie [sic] chicken was observed at 125 degrees in the hot hold unit. The item was present way in the front of the open style hot hold unit where the ambient air temperature had a big influence on the products [sic] temperature. Establishment needs to make sure these chickens are stored towards the rear of the unit where the heating coils of the unit can maintain the product at a minimum of 140 degrees F. This chicken was discarded.
Remke Markets Inc.	560 Clock Tower Way	12/19/07	Regular	3R		5	C	Potentially hazardous food not maintained at 45 degrees Fahrenheit or below at all times except during necessary periods of preparation and service. Salad bar at 53 degrees.

Remke Markets Inc.	82 Carothers Rd	3/20/08	Regular		4	4	C	Hot foods need to be adjusted to maintain a temperature of 140 F
Remke Markets Inc.	3950-A Turkeyfoot Road	5/8/08	Regular		4	4	C	Lack of properly maintained refrigeration, freezing and holding units for potentially hazardous foods. Salad bar products observed at 53 degrees F. Rotisserie [sic] chicken and ribs hot hold unit holding product at 120 degrees F. Chicken in the deli hot hold display case observed at 120 degrees. F.
Remke Markets Inc.	560 Clock Tower Way	8/4/08	Regular		4	4	C	Chicken warmer at deli and in front of cash registers should reach and maintain 140 degrees or more.
Remke Markets Inc.	2501 Dixie Highway	11/17/08	Regular		3	5	Y	Potentially hazardous food not maintained at 140 degrees Fahrenheit or higher at all times except during necessary periods of preparation and service. Rotisserie [sic] chickens in the deli hot hold unit observed at 125 degrees F. (Chickens were promptly removed from unit and re-heated to 165 degrees F).
Remke's Market	4116 Webster Ave	2/25/08	Standard				C	PHF, 41°F cold holding: Potentially hazardous foods were being held temperatures above 41° F (5°C).