



**RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT**

State Form 48669 (R2/2-05)
SDH Form 51-0001

**GRANT COUNTY HEALTH DEPT.
FOOD DIVISION
401 SOUTH ADAMS STREET
MARION, IN 46953**

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name RICHARDS RESTAURANT	Telephone Number (765) 677-8254	Date of Inspection (mm/dd/yr) 7-9-14	ID # 27
Establishment Address (number and street, city, state, ZIP code) 864 E 45th St. MARION	() Owner		
Owner DON STRONG - PRES	Purpose: 1. <u>Routine</u> 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up NO	Release Date 7-19-14
Owner's Address 8341 N 400 E BRYANT IN	Summary of Violations: C 5 NC 3 R 3		
Person in Charge SHONDA TURNER	Menu Type (See back of page) 1 2 3 X 4 5		
Responsible Person's E-mail store11@richardsrestaurants.com			
Certified Food Handler SHONDA TURNER 11-18-13 ISSUED			

- CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
- VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
295	NC		The following non-food contact surfaces are soiled with food debris (dry) and not in use. 1) Mechanical can-opener base 2) Prep table under meat slicer 3) All handles to walk-in freezers and coolers 4) Floor fans 5) Hood system above ware-washing machine	TODAY
304	NC		Pans used for hot and cold food are stacked on top of each other without adequate drainage.	Today
129	C	X	Employee seen putting on clean gloves without first washing hands at the grill area. Also, employee left grill area and returned without first washing hands. (prior violation 5/14/12, 6/28/13, + 12/16/13.)	Today * 3 rd violation in a row.
171	C		Employee is handling ready to eat food with bare hands (e.g. applying pickles and garnishes).	Today

Received by (name and title printed): Shonda Turner	Inspected by (name and title printed): R Dale Carr - F-570 / Kathy Glickfield
Received by (signature): <i>Shonda Turner</i>	Inspected by (signature): <i>R Dale Carr F-570 / Kathy Glickfield</i>
cc:	cc:

NARRATIVE REPORT

Establishment Name Richards Restaurant			Address 864 E. 45th St. Marion		Inspection Date 7.9.14
Section#	C/NC	R	REMARKS		TO BE CORRECTED BY
245	NC		Two soiled wiping cloths laying on prep tables and grill area. Also +/- 3 soiled wiping cloths laying on drain board of Two Bay sink in rear prep area.		Today
136	C	X	Employees drinks sitting in following locations: 1) Prep table by grill 2) On table above clean coffee mugs. Prior violations on 6.28.13, 12.16.13 during routine inspections.		Today (3 rd violation)
295	C		The following food contact surfaces are soiled w/ dry food debris and being stored as cleaned. 1) KitchenAid Mixer, - underside rod 2) Deep Fryer strainer		Today
187	C	X	A pan of fried potatoes sitting at room temperature in a flat pan next to grill. When temped the potatoes measured 75°F. Also, leaving fish batter in a pan at room temperature after use - need a written procedure if using "TIME" as a control-measure for batter.		Today
Received By (Name & Title) <i>Shonda Jemm</i>			Inspected By (Name & Title) <i>Kathy Gillickfield / Dale Carr</i>		Page <u>2</u> of <u>2</u>