



**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 <i>Marion University - Hudson Dining</i>	Telephone Number (<i>765</i>) Establishment <i>998-4988</i>	Date of Inspection (mm/dd/yr) <i>10-12-18</i>	ID # <i>27</i>
Establishment Address (number and street, city, state, ZIP code) <i>236 W Beards Ave Upland</i>	Owner <i>Creative Dining</i>	Follow-up <i>-</i>	Release Date <i>10 days</i>
Owner's Address <i>One Royal PK Dr Ste #3 Fedon</i>	Purpose: <input checked="" type="checkbox"/> Routine	Summary of Violations: <i>2 NC 6 R 3</i>	
Person in Charge <i>X JASON KRAMER</i>	2. Follow-up	Menu Type (See back of page)	
Responsible Person's E-mail <i>N/A</i>	3. Complaint	1 <u> </u> 2 <u> </u> 3 <u> </u> 4 <u> </u> 5 <u> </u>	
Certified Food Handler <i>NATHANIEL MALONE</i>	4. Pre-Operational		
	5. Temporary		
	6. HACCP		
	7. Other (list)		

- 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
<i>295</i>	<i>C</i>		<i>The following "Food Contact" items soiled w/ dried food other debris</i>	<i>Today</i>
			<i>1) Fry prep AREA manual can opener to include blade</i>	<i>Today</i>
			<i>2) on metal carts dishes stored clean skillets also white plates & dishes</i>	
<i>X</i>			<i>3) The rack w/ wire mesh baskets #1-4 black tubs ARE soiled w/ clean utensils</i>	
			<i>4) meat slicer</i>	
			<i>5) Food processor/dicer</i>	
			<i>6) Cold prep line drawer holding clean utensils in tubs - tubs ARE soiled</i>	
			<i>7) drawer w/ spatulas - pizza cutters etc and shelving is rusted</i>	
<i>295</i>	<i>NC</i>		<i>Wok/bart machine in center soiled on outside w/ dried food - Not in use</i>	<i>Today</i>
<i>138</i>	<i>NC</i>	<i>X</i>	<i>Employees NOT wearing hair restraint - beards/guarding</i>	
Received by (name and title printed):			Inspected by (name and title printed):	
<i>JASON KRAMER</i>			<i>Dean Smiley - FSD / R Dale (M-FSD)</i>	
Received by (signature):			Inspected by (signature):	
<i>[Signature]</i>			<i>[Signature]</i>	
cc:		cc:		cc:

NARRATIVE REPORT

Establishment Name <i>Tray for University Hudson</i>			Address <i>236 W Riverside Ave</i>		Inspection Date <i>10-12-18</i>
Section#	C/NC	R	REMARKS	TO BE CORRECTED BY	
<i>431</i>	<i>MC</i>	<i>V</i>	<i>Floor in entire kitchen & breakery along the walls - heavily soiled w/ food other debris Today</i>		
<i>146</i>	<i>NC</i>		<i>White bins that have rice not in original isn't labeled. Also food in walk in needs labeled</i>		
<i>295</i>	<i>NC</i>		<i>At "The Grill" under grills there is grease and other debris</i>		
<i>307</i>	<i>NC</i>		<i># the hood system at "The Grill" is soiled w/ grease!</i>		
<i>345</i>	<i>C</i>		<i>hand sink has old food debris around edge and a knife stored on edge located down from walk in freezer</i>		
<i>- Many ARE reports from before -</i>					
Received By (Name & Title) <i>[Signature]</i>			Inspected By (Name & Title) <i>D. Small F-SE / D. Cannon F-SE</i>		Page <i>2</i> of <i>2</i>

OPERATOR INSPECTION RESPONSE

SECTION 295: The following "food contact" items soiled with dried food and other debris

- 1) Prep area manual can opener to include blade
- 2) Metal carts where clean dishes and skillets are stored
- 3) Rack of wire mesh baskets black tubs are soiled holding clean utensils
 - 4) Meat Slicer
 - 5) Food Processor
- 6) Cold prep line drawer holding clean utensils in soiled tubs
- 7) Drawer w/ spatulas, pizza cutters, etc. and shelving is rusted

ACTION TAKEN:

As of 10/13/18 a new cleaning schedule has been designed for all of the team members in the kitchen to become more proactive in getting ahead of these problems before they become an issue, and also retraining focusing on these issues, plus general cleanliness. This includes; daily cleaning of metal carts throughout the kitchen as well as hood vents and hood surroundings in general, Strong emphasis on cleaning both utensils and what they are stored in, Proper maintenance and cleaning of all kitchen equipment. There have also been new checklists have been made to keep track of proper cleaning, as well as a few new pieces of equipment to help with the storage of utensils.

SECTION 138: Employees not wearing hair restraint-beard guards while prepping food

ACTION TAKEN:

As of 10/13/18 Team members in need of beard guards were retrained on the proper utilization and reasons why they are needed and consequences of not wearing the restraints and the disciplinary actions that will follow.

SECTION 431: Floor in entire kitchen and baking along the walls-heavily soiled with food and other debris

ACTION TAKEN:

As of 10/13/18 a retraining of all mid-shift and end of shift routine cleaning has been administered along with a new cleaning schedule and checklist for supervisors to assure tasks are being completed

SECTION 146: White bins that have rice not in original isn't labeled. Also food in walk-in needs labeled

ACTION TAKEN:

As of 10/13/18 a retraining of food labeling and its reasons, and level of importance was conducted. Also emphasizing all team members conduct inspections of coolers as they

enter them and correct issues that are seen, as well as a manager walk through twice daily to correct any other issues that are noticed.

SECTION 307: The hood system at "the grill" is soiled with grease

ACTION TAKEN:

As of 10/13/18 a new cleaning schedule was implemented to ensure that the hood systems are cleaned on a Bi-weekly basis to decrease the build-up of debris on vents and walls.

SECTION 345: Hand sink has old food debris around edge and a knife stored on the edge

ACTION TAKEN:

As of 10/13/18 they have been added to the cleaning schedule as a twice daily cleaning and the team members have been instructed to clean them after every use to try to prevent any food debris build up as well as instructed to store absolutely no items on them as they are used for hand washing only.