

GRANT COUNTY HEALTH DEPARTMENT

Based on an inspection this day the item(s) circled below identify violation(s) of Rule 410 IAC 7-15.5.

The time limit for correction of each violation is specified in the narrative section of this report.

Name of owne	r				N	lame of e	stablishme	 ent							MENU	
PATE	240	EL	OHIN			Le	+7	In	JN Bè	B				BREA	KEASTO	ily
Address (numi	ber, stre	et, city, state	ə, ZIP code)	- wanting				NACOTAL PARTY.		1	hone r		,		\\\\-\\\	
7911	<u>5</u>	<u>- 15</u>	OE_	FAIL	21	<u> </u>		1	J		5 94	8	5698			
ES	TABLISH	HMENT I.D.	D	ATE	OF OF				RPOS		0					
COUNTY DISTRICT TYPE EST. NO.				YR.	MO. DAY ROOMS 1 - Regular 3 - Follow-up				4 - 5		Complaint Survey					
0/27				12	06	125	4		5 - Standardization 7 -	n	6-1	Other —				
		C	RITICAL ITE	MS AR	E IDE	NTIFIE	D BY AN	AST	ERISK (*) AND L	ARG	E SIZ	ZED \	VEIGHT	NUMBERS		
	WT.	ITEM						WT.					WT.			
* 01 Food from a condition wi	5	provided and used.							TOILET AND HANDWASHING FACILITIES *31 Adequate number properly designed and installed. Facilities convenient and accessible.				4			
02 Food contai	1	18	18 Equipment and utensils preflushed, prescraped and prewashed as needed. 1 32 Toilet room properly enclorant clean. Adequate tissue							properly enclosed. Adequate tissue, ha	Fixtures in good repair and cleaner, sanitary	2				
FOOD PROTECTION *03 Potentially hazardous foods meets temperature requirements during storage, preparation, display				5		19 Wash and rinse water clean and maintained at proper temperatures. 2 towls or hand drying devices provided. CARBAGE AND REFUSE DISPO							nd drying devices,	and waste receptacles		
* 04 Facilities ad provided.	4		*20 Sanitizing rinse water clean and maintained at proper temperature or with proper chemical concentration. Exposure time adequate. Equipment and utensils properly sanitized. 33 Containers and receptacles and resistant to insects and containers and pick-up frequ							nt to insects and ro and pick-up frequer	dents. Number of ncy adequate.	2				
05 Accurate the located.	1	21 1	21 Wiping cloths clean, restricted to appropriate uses. 1 34 Outside storage areas an constructed and clean.							closures properly	1					
06 Potentially hazardous food properly thawed.				2		plan free of determents and abracives							T, AND OTHER A	NIMAL		
*07 Cross-contamination of food prevented.				4	23 1	23 Nonfood-contact surfaces of equipment and utensils 1 *35 No evidence of insects or							e of insects or rode dequately protected	ents present and outer d. No other animals	4	
08 Food adequ	ately prot display, s	ected during service, and to	storage, ransportation.	2		clean. Clean equi	ipment and t	utensil	s properly handled and	1	1		present.	S AND CEILINGS	NGS	
09 Handling of	food (incl	uding ice) mir	nimized.	2	 	stored. 36 Floors properly constrained in good re						perly constructed, in	ted, installed, drained,			
10 In use food properly sto	1	used. 37 Walls, ceilings and						ngs and attached e	quipment properly ned in good repair and	1						
PERSONNEL *11 Personnel w	with infacti	one effectively	v rectricted	5	WAT	26 Single-service articles not reused. WATER					2	clean.				
* 12 Hands clear Tobacco use	5	*27 PUBLIC SUPPLY PRIVATE SUPPLY 38 Lighting provided as required under pressure provided. SAMPLE TAKEN 1									1					
designated areas. 13 Clean outer clothing.									1		d as required.	,				
FOOD EQUIPMENT AND UTENSILS 14 Food contact (including ice) surfaces properly designed, constructed, located, installed and maintained.				2	* 28	SEWAGE *28 PUBLIC SYSTEM ☐ PRIVATE SYSTEM ☐					4	OTHER OPERATIONS 40 Cleaning and maintenance equipment properly stored.			1	
					Sewage and waste water disposal adeques sanitary.						7	*41 Toxic items properly stored, labeled, and used. Only necessary toxic items on hand.				5
15 Nonfood-contact surfaces properly designed,				1	PLUMBING 1						1	42 Premises free of litter and unnecessary articles. 1				
constructed		29 Properly installed and maintained *30 No cross-connections, effective backsiphonage and 5							y register maintaine	d.	1					
Dishwashing facilities properly designed, constructed, located, installed, maintained, cleaned and operated.						backflow prevention devices installed. 44 Clean and soiled linen prop bedding, adequate sheets.								ly stored. Laundered	1 ED BV	
ITEM NO.	WT.		REMARKS												TO BE CORRECTE	ומעב
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FOLLOW-UP	40 HON	: Reinspection	on		1	2	Routine	_	XA 2/					of items violated	100	
Recieved by	(name				. 1		Inspecte	<i>b</i> /s	(name and title	L 'e)	· · · · · · · · · · · · · · · · · · ·				1	
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