



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 THE MARKET AT SWAYZEE | | Telephone Number (765) 922-7963 | Date of Inspection (mm/dd/yr) 5-1-14 | ID # 27 |
| Establishment Address (number and street, city, state, ZIP code) 201 S Washington St. SWAYZEE | | () Owner | | |
| Owner JAMES CRUEA | Purpose: <input checked="" type="radio"/> Routine | Follow-up NO | Release Date 5-11-14 | |
| Owner's Address 410 N CARTER LN - SWAYZEE | 2. Follow-up | Summary of Violations: C 3 NC 2 R 2 | | |
| Person in Charge ROB GIBSON | 3. Complaint | | | |
| Responsible Person's E-mail N/A | 4. Pre-Operational | Menu Type (See back of page) 1 2 3 X 4 5 | | |
| Certified Food Handler Allison CRUEA 12-3-18 | 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 |
|--|------|---|---|--------------------------------------|
| 295 | C | | THE FOLLOWING FOOD CONTACT SURFACES 201 LTD NOT IN USE 4) SOILED KNIFE STORAGE 1) 2-MEAT SLICERS WITH CLEAN AT CUTTING 2) 1-BAN SAW BLADE/UNIT BLOCK 3) 1-HOBART TENDERIZING UNIT PER EMPLOYEE CLEANED DAILY OR WHEN CHANGING TYPE OF MEATS | TODAY EVERY 4 hrs OR AS NEEDED |
| 191 | C | | 6+/- CONTAINERS WITH BREASTING AND SEASONING ON RACKS IN WALK-IN COOLER ARE NOT DATE MARKED | TODAY |
| 173 | C | | 1 CARTON RAW SHELL EGG SETTING ON TOP OF PKG hot dogs IN WALK IN COOLER | TODAY |
| 399 | NC | | USING CARDBOARD ON RACKS IN WALK-IN COOLER AND RACKS BESIDE HANDSINK | TODAY |
| 410 | NC | | 5 LIGHTS IN MEAT PREP AREA DO NOT HAVE END CAPS - 1 LIGHT IS NOT SHIELDED OR SHATTER RESISTANT | TODAY |
| * PER ASSESSORS RECORD THIS FACILITY EXCEED 2001 | | | | |

Received by (name and title printed): **LICENS 15 \$100.00 NOT 75**

Inspected by (name and title printed):

X Rob Gibson

Rob Gibson - FSD/CLS

Received by (signature):

Inspected by (signature):

X Rob Gibson

Rob Gibson - FSD/CLS

cc:

cc:

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