



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 Village Pantry # 5396	Telephone Number 765 674-8595	Date of Inspection (mm/dd/yr) 8-23-17	ID # 27
Establishment Address (number and street, city, state, ZIP code) 1422 E 38th St. Marion	() Owner	Follow-up YES	Release Date 9-2-17
Owner Village Pantry LLC	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Summary of Violations: C 4 NC 7 R 5	
Owner's Address 8565 Magellan Pkwy		Menu Type (See back of page) 1 2 X 3 4 5	
Person in Charge Patty Yeakle			
Responsible Person's E-mail N/A			
Certified Food Handler Harmon Doersam			

• 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
179	NC	X	Apples in Basket to be sold as Ready to eat for Human Consumption ARE NOT WASHED OR WRAP to prevent contamination	TODAY
178	NC	X	ICE Building up on Box's of Food in Walk-in Freezer	TODAY
177	NC	X	1 Box of Harvest Snap Beans Setting Directly on floor next to ice cream cooler ALSO SEVERAL Box's (Tubs) of Pre Packaged Food Setting Directly on floor BEHIND DONUT CASE / SANDWICH CASE.	TODAY
188	C		THE ROASTER COOKER IS NOT MAINTAINING 135°F (IE! HOT DOGS / SAUSAGES 127°F TORNAIDOS-VARIOUS 121°F / 124°F) STAFF INDICATED PUT OUT AT ABOUT NOON IT IS AFTER 4pm AND SELLING ITEMS WITH THE SIGNS SAYING STILL COOKING ON TORADOS, HOT DOG / SAUSAGES 1/2 / 1 1/2 using sign and COOKING OR READY TO eat	TODAY DISCARDED BY employee

Received by (name and title printed):

X Patty Yeakle

Inspected by (name and title printed):

R. DeLan - FSID

Received by (signature):

X Patty Yeakle

Inspected by (signature):

R. DeLan - FSID

cc:

cc:

cc:

NARRATIVE REPORT

Establishment Name			Address	Inspection Date
Village Pantry # 5396			1422 E 38th St. Marion	8/23/17
Section#	C/NC	R	REMARKS	TO BE CORRECTED BY
130	NC	X	EMPLOYEE USING 3-BAY SINK TO WASH HANDS, NOT HANDSINK AS REQUIRED	TODAY
173	C		1 PACKAGE OF RAW BACON IS ON A SHELF ABOVE JUICES, NOT AT LOWEST LEVEL OR WITH OTHER RAW PRODUCTS OF SAME TYPE IN WALK-IN COOLER - SELF SERVICE	TODAY
239	NC		1 BOX CUPS SETTING DIRECTLY ON FLOOR NEXT TO ICE CREAM FREEZER	TODAY
141	C		* 3-SANDWICHES WRAPPED IN A PACKAGE JALAPENO CHEESE BURGERS EMPLOYEES HAVE MARKED OUT JALAPENO AND PENCILLED INKED IN MOSQUITO IN ITS PLACE	TODAY DISCARDED By Employee
257	NC		EMPLOYEE WHEN ASKED UNAWARE OF A FOOD THERMOMETER FOR CHECKING TEMPERATURES OF HOT HOLDING FOOD	TODAY
439	C	X	A SPRAY BOTTLE OF ENZYME ODOR ELIMINATOR IS HANG ON SIDE OF HOOD SYSTEM ABOVE PREP TABLE	TODAY
245	NC		2 SOILED WIPING CLOTHS (WET) LAYING IN WASH BAY OF 3-BAY SINK, SINK DOESNT HAVE WATER IN SINK, IT IS THE RINSE BAY NOT WASH BAY (NOT ALLOWED)	TODAY
* THIS FACILITY DOESNT HAVE THE 2017 FOOD LICENSE POSTED SO CUSTOMERS AND INSPECTORS CAN SEE * CURRENTLY ON 2016 POSTED				
Received By (Name & Title)			Inspected By (Name & Title)	Page 2 of 2
Duffy Leake			Dak Giv - FSI	

GRANT COUNTY HEALTH DEPARTMENT

Phone 765-651-2401

Fax 765-651-2419

DATE: 9-1-17

Grant County Health Department
401 S. Adams St.
Marion, IN. 46953

PLEASE SEND YOUR RESPONSE TO THE GRANT COUNTY HEALTH DEPARTMENT BY MAIL OR FAX WITHIN 10 DAYS.

The following is a response to the inspection report prepared by the Health Department Food Safety Officer
___R.Dale Carr-FSIO___ / Traci Little-FSIO___ from the Grant Co. Health Department on 8/23/17.

DATE:

Action Taken:

See attached

Name of Respondent:

Jason Herron

Title:

District manager

Establishment Name:

Village Pantry #5396

Address:

1422 E. 38th St. Marion

- Apples not wrapped. These apples were removed and staff instructed only apples that are individually wrapped may be placed in the basket for sale.
- Ice building up on boxes in freezer – we entered a “maintenance ticket” to have the leak repaired.
- Box of Harvest Snap Beans sitting on floor – The staff has been instructed to remove or place a base under this product.
- Roller grill not temping to 135 degrees – we ordered 6 thermometers and are instructing the staff to check the grill product temp every 2 hours. Also ensuring all employees understand this product must be at 135 degrees to be presented for sale.
- Employee washing hands in 3 bay sink – all employees instructed not to wash hands in 3 bay. We have a hand sink and verified 8/24/17 is functional.
- 1 box of cups sitting on the floor. Removed and instructed all employees these must be a minimum of 6 inches off the floor.
- Sandwiches not labeled properly – these were removed and this product will not be placed for sale until we can print the proper labels. “Maintenance ticket” entered for label machine to print these labels.
- Employee could not find thermometer. This was located on 8/24/17. Store manager ordered 6 additional thermometers and will place in designated areas and ensure all employees are aware of these areas. Also, will keep three in manager office as backups so we can instantly replace if any are misplaced.
- Spray bottle of Enzyme odor eliminator above prep table – this was removed and placed in our chemical storage area. All employees coached that chemicals must be stored in this area and never on or around any food prep area or food product.
- 2 towels laying in 3 bay sink. All employees told all soiled towels can never be placed in 3 bay and shown where out soiled towel basket is.
- 2017 food license not posted – A copy of the license was posted 8/24/17.