

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>Hulios Bar & Grill</i>	Telephone Number <i>965</i>) Establishment	Date of Inspection (mm/dd/yr) <i>11-1-18</i>	ID # <i>27</i>
Establishment Address (number and street, city, state, ZIP code) <i>3108 S. Washington St</i>	Owner <i>965 4810</i>	Follow-up <i>—</i>	Release Date <i>10 days</i>
Owner <i>Carroll Love/Ady</i>	Purpose: <u><i>1. Routine</i></u>	Summary of Violations: <i>C 1 NC 3 R 1</i>	
Owner's Address <i>1402 S. Miller Ave Marion</i>	2. Follow-up	Menu Type (See back of page)	
Person in Charge <i>Carla Strombaugh</i>	3. Complaint	<i>1 2 3 4 5</i>	
Responsible Person's E-mail <i>N/A</i>	4. Pre-Operational		
Certified Food Handler <i>Matthew Grant exp 6-2019</i>	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"

[illegible]

Received by (name and title printed): <i>Carroll W. Love/ady</i>		Inspected by (name and title printed): <i>Daron Smith RSTO</i>	
Received by (signature): <i>Carla Hilly</i>		Inspected by (signature): <i>Dean Hall RSTO</i>	
cc:		cc:	