

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 JACKIE'S RESTAURANT	Telephone Number 765 674 7509	Date of Inspection (mm/dd/yr) 11/5/18	ID # 27
Establishment Address (number and street, city, state, ZIP code) 100 N HARRISBURG - GAS CITY	() Owner		
Owner JACKIE INGLE	Purpose: <u>1. Routine</u>	Follow-up NO	Release Date 11/15/18
Owner's Address 100 W "N" A ST. GAS CITY	2. Follow-up	Summary of Violations: C <u>1</u> NC <u>1</u> R <u>2</u>	
Person in Charge JACKIE INGLE	3. Complaint		
Responsible Person's E-mail N/A	4. Pre-Operational	Menu Type (See back of page) 1 <u> </u> 2 <u> </u> 3 <u>X</u> 4 <u> </u> 5 <u> </u>	
Certified Food Handler SHERRI GALBRAITH 5/9/2023	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
431	NC		FLOOR BEHIND DEEP FRYER (BESIDE) SOILED WITH GREASE AND OTHER DEBRIS, ALSO FLOOR AT GRILL AREA.	TODAY
189	C		6 containers of soup in (Plastic) STORED ON SHELF COOLING AT AMBIENT AIR, NEED TO BE COOLED TO 70°F 2HRS. THEN BELOW 41°F IN 4HRS.	CORRECTED

Received by (name and title printed): <i>Jackie Doyle - Owner</i>		Inspected by (name and title printed): <i>R. Del Carr - F910</i>	
Received by (signature): <i>Jackie Doyle</i>		Inspected by (signature): <i>R. Del Carr - F910</i>	
cc:		cc:	