



**WHOLESALE FOOD PROTECTION PROGRAM  
INSPECTION REPORT**

State Form 47606 (R/10-02)

**Indiana State Department of Health  
2 North Meridian Street  
Indianapolis, IN 46204  
317.233.7360**

Based on an inspection this day the items(s) circled below identify violation(s) of Wholesale Food Establishment Sanitation Requirements 410 IAC 7-21 and other Indiana Food Protection Laws. The time limit for correction of each violation is specified in the narrative section of this report.

ESTABLISHMENT NAME \_\_\_\_\_ DATE INSPECTED \_\_\_\_\_

NAME OF OWNER \_\_\_\_\_

NAME OF MANAGER \_\_\_\_\_ REGISTRATION # \_\_\_\_\_

<b>PERSONNEL HEALTH ; PRACTICES SECTIONS 35 &amp; 36</b>	R	<b>SANITARY OPERATIONS SECTION 39</b>	R	29. Equipment designed, constructed, maintained, suited for use	R
1. Supervision responsibility		16. Food and equipment protected from sources of contamination; facility and equipment in good repair		30. Temperature device provided and maintained in freezer and refrigeration units; records kept	
2. Food employee excluded or restricted due to illness, infections, or open lesions		17. Facility, equipment, utensils cleaned and sanitized properly; equipment and utensils stored properly		<b>RAW MATERIALS; PRODUCTION AND PROCESS CONTROLS SECTION 44</b>	
3. Clean outer garments; hair restraints, minimal jewelry		18. Single-service articles properly stored, handled, used		31. Products/ingredients inspected, suitable for consumption, protected	
4. Eating, storing personal items and smoking in designated areas		<b>TOXIC AND POISONOUS SUBSTANCES; PEST CONTROL SECTION 40</b>		32. Use of approved additives and colorings	
5. Clean, properly washed hands; good hygiene		19. Toxic cleaning compounds and pesticides labeled, stored, used		<b>MANUFACTURING OPERATIONS SECTION 45</b>	
<b>PERSONNEL TRAINING SECTION 37</b>		20. Facility free of evidence of vermin, domestic animals; contaminated food		33. Food items protected by proper time/temperature relationships	
6. Certification by accredited program or demonstrates compliance with rule		<b>PLUMBING, SEWAGE SYSTEMS SECTION 41</b>		34. Foods processed in a manner which prevents contamination	
<b>BUILDINGS AND GROUNDS SECTION 38</b>		21. Adequate water temperatures and pressures		35. Adequate raw material and finished product testing	
7. Grounds maintained; harborage areas; adequate drainage		22. Water source Public _____ Private _____ Sample collected Y N		<b>REDUCED OXYGEN PACKAGING AND ACIDIFIED FOODS SECTIONS 46 &amp; 47</b>	
8. Waste area constructed properly, covered, proper distance		23. Sewage disposal system Public _____ Private _____ Proper size, installed, maintained		36. Provide barriers, HACCP plan, and training for ROP operations subject to C. botulinum as a hazard	
9. Adequate space for placement of equipment and materials		24. Adequate drains; backflow, backsiphonage prevention		37. Acidified foods processed to ensure quality control; knowledge requirements; proper records	
10. Processing areas separated from other operations		<b>SANITARY FACILITIES AND CONTROLS SECTION 42</b>		38. Products coded when required for lot identification	
11. Eating and smoking areas separated; sleeping or living areas not opening directly into establishment		25. Adequate and accessible restrooms; maintained and good repair		<b>WAREHOUSING, LABELING, ACCURATE REPRESENTATION SECTIONS 48, 49, 50, &amp; 51</b>	
12. Floors, walls, ceilings clean; properly constructed, maintained; adequate space between walls and food		26. Handwashing facilities accessible, number, convenient, hot and cold water, mixing valve or faucet		39. Finished products properly stored, handled and shipped; at required temperature	
13. Adequate lighting intensity and shielding		27. Service sink or curbed facility provided with hot and cold water		40. Product labels in compliance; food honestly presented	
14. Adequate air quality and ventilation; maintained		28. Rubbish properly stored and disposed of in a timely manner		41. Imminent health hazards reported and operations discontinued	
15. Outer openings protected from entrance of vermin		<b>EQUIPMENT AND UTENSILS SECTION 43</b>		42. Register according to law; notified of owner, address or name change	

Received By \_\_\_\_\_  
(printed name and title)  
\_\_\_\_\_  
(signature)

Inspected By \_\_\_\_\_  
Products Inspected \_\_\_\_\_  
Firm in Production Yes \_\_\_\_\_ No \_\_\_\_\_

R - denotes repeat items from previous inspection