



**RETAIL FOOD ESTABLISHMENT  
INSPECTION REPORT**

State Form 48669 (R2/2-05)  
SDH Form 51-0001

BLACKFORD CO HEALTH DEPT  
506 E. VAN CLEVE  
HARTFORD CITY, IN 47348  
(765) 348-4317

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 <b>Richards Restaurant</b>	Telephone Number <b>(765) 348-5126</b>	Date of Inspection (mm/dd/yr) <b>4/16/23</b>	ID # <b>5</b>
Establishment Address (number and street, city, state, ZIP code) <b>820 S. Walnut HC IN 47348</b>	( ) Owner	Follow-up <b>NO</b>	Release Date <b>4/16/23</b>
Owner <b>Steve &amp; Michelle Stafford</b>	Purpose: <u>1. Routine</u> 2. Follow-up <u>3. Complaint</u> 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Summary of Violations: <b>C 2 NC 2 R 0</b>	
Owner's Address <b>801 N. Jefferson HC IN 47348</b>		Menu Type (See back of page) <b>1 2 3 X 4 5</b>	
Person in Charge <b>Steve Stafford</b>			
Responsible Person's E-mail <b>N/A</b>			
Certified Food Handler <b>Steve Stafford</b>			

- 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
129	C		COOK CHANGING GLOVES WITHOUT FIRST WASHING HANDS, OWNER / EMPLOYEE PUTTING ON GLOVES WITHOUT FIRST WASHING HANDS, WARE WASHING EMPLOYEE CLEANING SOILED DISHES ECT. THEN HANDLING CLEAN SANITIZED DISHES ECT.	TODAY
345	C		HAND WASHING SINK NEXT TO WARE WASHING MACHINE IS BEING USED AS A DUMP SINK HAS TO BE MAINTAINED CLEAN AT ALL TIMES	TODAY
303	NC		CLEAN PANS ECT BEING STORED WET, NEED TO AIR DRY BEFORE STACKING	TODAY
295	NC		THE FOLLOWING EQUIPMENT IS SOILED WITH DEBRIS 1) ALL COFFEE DISPENSER & CONTAINERS 2) THE PEPSI DISPENSING AREA, 3) THE BRISK TEA MACHINE.	TODAY
188	C	*	* WASHED POTATOS IN HOT HOLDING UNIT * CORRECTED * TEMP 112°F ON TOP AND 133°F ON BOTTOM EMPLOYEE REMOVED AND REHEATED *	

Received by (name and title printed): <b>[Signature]</b>	Inspected by (name and title printed): <b>Klap Carr - EUS / FSIO</b>
Received by (signature): <b>[Signature]</b>	Inspected by (signature): <b>[Signature]</b>
cc:	cc: