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	Telephone Number	Date of Inspection (mm/dd/yr)	ID #
NEEDLERS FRESH MKT #925	765 348 3399	10/28/24	5

Establishment Address (number and street, city, state, ZIP code)
1711 N WALNUT ST. HARTFORD CITY

Owner	Purpose:	Follow-up	Release Date
66 II INDIANA LLC	(1.) Routine	NO	11/8/24

Owner's Address
317 W MAIN CROSS ST. FINDLAY OH

2. Follow-up
3. Complaint
4. Pre-Operational
5. Temporary
6. HACCP
7. Other (list) _____

Person in Charge
MARK HANDSEL

Summary of Violations:
C 2 NC 0 R 1

Responsible Person's E-mail
N/A

Menu Type (See back of page)
1 ___ 2 ___ 3 X 4 ___ 5 ___

Certified Food Handler
MARK HANDSEL

• 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
173	C		THE following Ready to eat food IS IN A BLACK BASKET setting on PREP table IN Ambient temperatures 1) PARMESAN Bowtie SALAD 57° X 3 containers 2) Potato SALAD 54° X 2 containers 3) ZESTY Bowtie SALAD 57° X 2 containers 4) GREEK FETA SALAD 56° X 2 containers 5) CHEEDAR MACARONI SALAD 56° X 1 container	DISCARDED
295	C	✓	CAN OPENER BLADE / BASE has food DEbris TODAY AND metal Shavings	

Received by (name and title printed):	Inspected by (name and title printed):
MARK HENMAN C	EHS
Received by (signature):	Inspected by (signature):
MARK HENMAN C	EHS

cc:	cc:	cc:

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