



**RETAIL FOOD ESTABLISHMENT  
INSPECTION REPORT**  
State Form 57480 (R2 / 4-25)  
INDIANA DEPARTMENT OF HEALTH  
FOOD PROTECTION DIVISION

8/22/25  
Release Date

8/12/25  
Date

No. of Risk Factor/Intervention Violations

Time In

No. of Repeat Risk Factor/Intervention Violations

Time Out

Establishment <b>WILDWOOD OUTDOOR ESCAPE</b>	Address <b>0520 W 300 N HARTFORD CITY, IN</b>	City/State <b>HARTFORD CITY, IN</b>	Zip Code <b>47348</b>	Telephone <b>765-348-</b>
License/Permit # <b>2025-017</b>	Permit Holder <b>WILDWOOD OUTDOOR ESCAPE</b>	Purpose of Inspection <b>ROUTINE</b>	Est. Type <b>RESTAURANT</b>	Risk Category <b>3</b>

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance status (IN, OUT, N/A, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
<b>Supervision</b>				<b>Time/Temperature Control for Safety</b>			
1	IN OUT N/A N/O			17	IN OUT N/A N/O		
Person in charge present, demonstrates knowledge, and performs duties				Proper disposition of returned, previously served, reconditioned & unsafe food			
2	IN OUT N/A N/O			18	IN OUT N/A N/O		
Certified Food Protection Manager				Proper cooking time & temperatures			
<b>Employee Health</b>				19	IN OUT N/A N/O		
3	IN OUT N/A N/O			Proper reheating procedures for hot holding			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				20	IN OUT N/A N/O		
4	IN OUT N/A N/O			Proper cooling time and temperature			
Proper use of restriction and exclusion				21	IN OUT N/A N/O		
5	IN OUT N/A N/O			Proper hot holding temperatures			
Procedures for responding to vomiting and diarrheal events				22	IN OUT N/A N/O		
<b>Good Hygienic Practices</b>				Proper cold holding temperatures			
6	IN OUT N/A N/O			23	IN OUT N/A N/O		
Proper eating, tasting, drinking, or tobacco products use				Proper date marking and disposition			
7	IN OUT N/A N/O			24	IN OUT N/A N/O		
No discharge from eyes, nose, and mouth				Time as a Public Health Control; procedures & records			
<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>			
8	IN OUT N/A N/O			25	IN OUT N/A N/O		
Hands clean & properly washed				Consumer advisory provided for raw/undercooked food			
9	IN OUT N/A N/O			<b>Highly Susceptible Populations</b>			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				26	IN OUT N/A N/O		
10	IN OUT N/A N/O			Pasteurized foods used; prohibited foods not offered			
Adequate handwashing sinks properly supplied and accessible				<b>Food/Color Additives and Toxic Substances</b>			
<b>Approved Source</b>				27	IN OUT N/A N/O		
11	IN OUT N/A N/O			Food additives: approved & properly used			
Food obtained from approved source				28	IN OUT N/A N/O		
12	IN OUT N/A N/O			Toxic substances properly identified, stored, & used			
Food received at proper temperature				<b>Conformance with Approved Procedures</b>			
13	IN OUT N/A N/O			29	IN OUT N/A N/O		
Food in good condition, safe, & unadulterated				Compliance with variance/specialized process/HACCP			
14	IN OUT N/A N/O			<div>Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.</div>			
Required records available: molluscan shellfish identification, parasite destruction							
<b>Protection from Contamination</b>							
15	IN OUT N/A N/O			Food separated and protected			
16	IN OUT N/A N/O			Food-contact surfaces; cleaned & sanitized			

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		COS	R	Compliance Status		COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water & ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored & used		
<b>Food Temperature Control</b>				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			<b>Utensils, Equipment and Vending</b>			
34	Plant food properly cooked for hot holding			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips		
36	Thermometers provided & accurate			49	Non-food contact surfaces clean		
<b>Food Identification</b>				<b>Physical Facilities</b>			
37	Food properly labeled; original container			50	Hot & cold water available; adequate pressure		
<b>Prevention of Food Contamination</b>				51	Plumbing installed; proper backflow devices		
38	Insects, rodents, & animals not present			52	Sewage & wastewater properly disposed		
39	Contamination prevented during food preparation, storage & display			53	Toilet facilities: properly constructed, supplied, & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths: properly used & stored			55	Physical facilities installed, maintained, & clean		
42	Washing fruits & vegetables			56	Adequate ventilation & lighting; designated areas used		

Person In Charge (Signature)

Date: 8/12/25

Inspector (Signature)

Follow-up: YES NO (Circle one) Follow-up Date: