

 RETAIL FOOD ESTABLISHMENT INSPECTION REPORT State Form 57480 (R2 / 4-25) INDIANA DEPARTMENT OF HEALTH FOOD PROTECTION DIVISION		7/19/25 Release Date		Date 7-9-25 Time In 11:00 Time Out 11:30	
		No. of Risk Factor/Intervention Violations 0			
		No. of Repeat Risk Factor/Intervention Violations 0			
Establishment CAMP GALLAHUE		Address 6758 Bear Creek		City/State Morgantown IN	
License/Permit # N/A		Permit Holder GIRL SCOUTS of Central IN		Purpose of Inspection ROUTINE	
		Zip Code 46160		Telephone 317-924-6800	
		Est. Type CAMP		Risk Category 3	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R	Description
Supervision			
1 ☒ IN ☐ OUT ☐ N/A ☐ N/O			Person in charge present, demonstrates knowledge, and performs duties
2 ☒ IN ☐ OUT ☐ N/A ☐ N/O			Certified Food Protection Manager
Employee Health			
3 ☒ IN ☐ OUT ☐ N/A ☐ N/O			Management, food employee and conditional employee; knowledge, responsibilities and reporting
4 ☒ IN ☐ OUT ☐ N/A ☐ N/O			Proper use of restriction and exclusion
5 ☒ IN ☐ OUT ☐ N/A ☐ N/O			Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices			
6 ☒ IN ☐ OUT ☐ N/A ☐ N/O			Proper eating, tasting, drinking, or tobacco products use
7 ☒ IN ☐ OUT ☐ N/A ☐ N/O			No discharge from eyes, nose, and mouth
Preventing Contamination by Hands			
8 ☒ IN ☐ OUT ☐ N/A ☐ N/O			Hands clean & properly washed
9 ☒ IN ☐ OUT ☐ N/A ☐ N/O			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10 ☒ IN ☐ OUT ☐ N/A ☐ N/O			Adequate handwashing sinks properly supplied and accessible
Approved Source			
11 ☒ IN ☐ OUT ☐ N/A ☐ N/O			Food obtained from approved source
12 ☒ IN ☐ OUT ☐ N/A ☐ N/O			Food received at proper temperature
13 ☒ IN ☐ OUT ☐ N/A ☐ N/O			Food in good condition, safe, & unadulterated
14 ☒ IN ☐ OUT ☐ N/A ☐ N/O			Required records available: molluscan shellfish identification, parasite destruction
Protection from Contamination			
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.

Mark "X" in box if numbered item is **not** in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

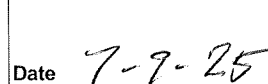
Compliance Status	COS	R	Description
Safe Food and Water			
30			Pasteurized eggs used where required
31			Water & ice from approved source
32			Variance obtained for specialized processing methods
Food Temperature Control			
33			Proper cooling methods used; adequate equipment for temperature control
34			Plant food properly cooked for hot holding
35			Approved thawing methods used
36			Thermometers provided & accurate
Food Identification			
37			Food properly labeled; original container
Prevention of Food Contamination			
38			Insects, rodents, & animals not present
39			Contamination prevented during food preparation, storage & display
40			Personal cleanliness
41			Wiping cloths: properly used & stored
42			Washing fruits & vegetables

Compliance Status	COS	R	Description
Proper Use of Utensils			
43			In-use utensils: properly stored
44			Utensils, equipment & linens: properly stored, dried, & handled
45			Single-use/single-service articles: properly stored & used
46			Gloves used properly
Utensils, Equipment and Vending			
47			Food & non-food contact surfaces cleanable, properly designed, constructed, & used
48			Warewashing facilities: installed, maintained, & used; test strips
49			Non-food contact surfaces clean
Physical Facilities			
50			Hot & cold water available; adequate pressure
51			Plumbing installed; proper backflow devices
52			Sewage & wastewater properly disposed
53			Toilet facilities: properly constructed, supplied, & cleaned
54			Garbage & refuse properly disposed; facilities maintained
55			Physical facilities installed, maintained, & clean
56			Adequate ventilation & lighting; designated areas used

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.

Person In Charge (Signature) <i>Jennifer Sims</i>	Date: 7/9/25
Inspector (Signature) <i>[Signature]</i>	Follow-up: YES NO (Circle one) Follow-up Date:

Page 1 of 3



Date: 7-9-25