

 <p>RETAIL FOOD ESTABLISHMENT INSPECTION REPORT State Form 57480 (R2 / 4-25) INDIANA DEPARTMENT OF HEALTH FOOD PROTECTION DIVISION</p>	Release Date <i>8-27-25</i>	Date <i>8-14-25</i>		
	No. of Risk Factor/Intervention Violations <i>10</i>	Time In <i>11:15</i>		
	No. of Repeat Risk Factor/Intervention Violations <i>10</i>	Time Out <i>11:40</i>		
Establishment <i>Not Just GYROS</i>	Address <i>1775 Van Buren</i>	City/State <i>Nashville IN</i>	Zip Code <i>47448</i>	Telephone <i>812-318-0840</i>
License/Permit # <i>N/A</i>	Permit Holder <i>Matthew Mathox</i>	Purpose of Inspection <i>Follow-up</i>	Est. Type <i>Full</i>	Risk Category <i>3</i>

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	Compliance Status	COS	R
Supervision					
1	<input checked="" type="radio"/>		Person in charge present, demonstrates knowledge, and performs duties		
2	<input checked="" type="radio"/>		Certified Food Protection Manager		
Employee Health					
3	<input checked="" type="radio"/>		Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	<input checked="" type="radio"/>		Proper use of restriction and exclusion		
5	<input checked="" type="radio"/>		Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices					
6	<input checked="" type="radio"/>		Proper eating, tasting, drinking, or tobacco products use		
7	<input checked="" type="radio"/>		No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands					
8	<input checked="" type="radio"/>		Hands clean & properly washed		
9	<input checked="" type="radio"/>		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	<input checked="" type="radio"/>		Adequate handwashing sinks properly supplied and accessible		
Approved Source					
11	<input checked="" type="radio"/>		Food obtained from approved source		
12	<input checked="" type="radio"/>		Food received at proper temperature		
13	<input checked="" type="radio"/>		Food in good condition, safe, & unadulterated		
14	<input checked="" type="radio"/>		Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination					
15	<input checked="" type="radio"/>		Food separated and protected		
16	<input checked="" type="radio"/>		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	Compliance Status	COS	R
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		
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	<input checked="" type="checkbox"/>		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>[Signature]</i>	Date: <i>8-14-25</i>
Inspector (Signature) <i>[Signature]</i>	Follow-up: <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO (Circle one) Follow-up Date: <i>9-14-25</i>

