



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

Release Date

10 Days

Date

109-20*

Time In

10/27

Time Out

Establishment

Address

802 W 9th St

City/State

Marion IN

Zip Code

46952

Telephone

765-681-4851

DBA

- Cafe Ballyhoo

2005-070

License/Permit #

Permit Holder

Linda & John
Kennedy

Purpose of Inspection

Routine

Est. Type

3

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

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

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 IN	Pasteurized eggs used where required			43 IN	Proper Use of Utensils	
31 IN	Water & ice from approved source			44 IN	In-use utensils: properly stored	
32 IN	Variance obtained for specialized processing methods			45 IN	Utensils, equipment & linens: properly stored, dried, & handled	
Food Temperature Control						
33 IN	Proper cooling methods used; adequate equipment for temperature control			46 IN	Single-use/single-service articles: properly stored & used	
34 IN	Plant food properly cooked for hot holding			Utensils, Equipment and Vending		
35 IN	Approved thawing methods used			47 IN	Gloves used properly	
36 IN	Thermometers provided & accurate			48 IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
Food Identification						
37 IN	Food properly labeled; original container			49 IN	Warewashing facilities: installed, maintained, & used; test strips	
Prevention of Food Contamination						
38 IN	Insects, rodents, & animals not present			Physical Facilities		
39 IN	Contamination prevented during food preparation, storage & display			50 IN	Hot & cold water available; adequate pressure	
40 IN	Personal cleanliness			51 IN	Plumbing installed; proper backflow devices	
41 IN	Wiping cloths: properly used & stored			52 IN	Sewage & wastewater properly disposed	
42 IN	Washing fruits & vegetables			53 IN	Toilet facilities: properly constructed, supplied, & cleaned	
Person in Charge (Signature)						
Date: Oct 9 2025						
Inspector (Signature)						
Follow-up: YES NO (Circle one) Follow-up Date:						