

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 Chuckwagon Pizzeria	Telephone Number () Establishment	Date of Inspection (mm/dd/yr) 10/24/24	ID # 27
Establishment Address (number and street, city, state, ZIP code) 203 So Washington Swazee	() Owner		
Owner Brown Hall	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) _____	Follow-up NO	Release Date 10 Days
Owner's Address Same		Summary of Violations: C <u>1</u> NC <u>2</u> R <u>—</u>	
Person in Charge Lisa		Menu Type (See back of page) 1 <u>—</u> 2 <u>X</u> 3 <u>—</u> 4 <u>—</u> 5 <u>—</u>	
Responsible Person's E-mail			
Certified Food Handler Brown Hall	pending		

- 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
138	NC		Employee prepping/cooking without hair restraint or beard guard	today 1
291	NC		No test strips provided	Corrected
229 229	C		Ice machine soiled with dark debris on inside top - to include ice scoop lying in ice	1

Received by (name and title printed):		Inspected by (name and title printed): Angela K. McCallum	
Received by (signature): Lisa J. Russell		Inspected by (signature): [Signature]	
cc:	cc:	cc:	