



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

Release Date

3 day s

Date
Time In
Time Out

No. of Risk Factor/Intervention Violations
No. of Repeat Risk Factor/Intervention
Violations

Establishment	Address	City/State	Zip Code	Telephone
NNSD Inc Daryn Dunn 1204 S Baldwin		Marion IN	46953	765
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
2025-029	Nader Daryn	Routine	2	2

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

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R=repeat violation

Compliance Status		cos	R	Compliance Status	cos	R				
Safe Food and Water										
30 <input checked="" type="checkbox"/> IN	Pasteurized eggs used where required			43 <input checked="" type="checkbox"/> IN	In-use utensils: properly stored					
31 <input checked="" type="checkbox"/> IN	Water & ice from approved source			44 <input checked="" type="checkbox"/> IN	Utensils, equipment & linens: properly stored, dried, & handled					
32 <input checked="" type="checkbox"/> IN	Variance obtained for specialized processing methods			45 <input checked="" type="checkbox"/> IN	Single-use/single-service articles: properly stored & used					
Food Temperature Control										
33 <input checked="" type="checkbox"/> IN	Proper cooling methods used; adequate equipment for temperature control			46 <input checked="" type="checkbox"/> IN	Gloves used properly					
34 <input checked="" type="checkbox"/> IN	Plant food properly cooked for hot holding			Utensils, Equipment and Vending						
35 <input checked="" type="checkbox"/> IN	Approved thawing methods used			47 <input checked="" type="checkbox"/> IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used					
36 <input checked="" type="checkbox"/> IN	Thermometers provided & accurate			48 <input checked="" type="checkbox"/> IN	Warewashing facilities: installed, maintained, & used; test strips					
Food Identification				49 <input checked="" type="checkbox"/> IN	Non-food contact surfaces clean					
37 <input checked="" type="checkbox"/> IN	Food properly labeled; original container			Physical Facilities						
Prevention of Food Contamination										
38 <input checked="" type="checkbox"/> IN	Insects, rodents, & animals not present			50 <input checked="" type="checkbox"/> IN	Hot & cold water available; adequate pressure					
39 <input checked="" type="checkbox"/> IN	Contamination prevented during food preparation, storage & display			51 <input checked="" type="checkbox"/> IN	Plumbing installed; proper backflow devices					
40 <input checked="" type="checkbox"/> IN	Personal cleanliness			52 <input checked="" type="checkbox"/> IN	Sewage & wastewater properly disposed					
41 <input checked="" type="checkbox"/> IN	Wiping cloths: properly used & stored			53 <input checked="" type="checkbox"/> IN	Toilet facilities: properly constructed, supplied, & cleaned					
42 <input checked="" type="checkbox"/> IN	Washing fruits & vegetables			54 <input checked="" type="checkbox"/> IN	Garbage & refuse properly disposed; facilities maintained					
Person In Charge (Signature)										
Inspector (Signature)										
Follow-up: YES NO (Circle one) Follow-up Date:										

Date: 10-29-2025