



**RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT**
State Form 48669 (R2/2-05)
SDH Form 51-0001

**GRANT COUNTY HEALTH DEPT.
FOOD DIVISION
401 SOUTH ADAMS STREET
MARION, IN 46953**

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 <i>Dining Commons</i>	Telephone Number (<i>Yes</i>) Establishment () Owner	Date of Inspection (mm/dd/yr) <i>2-28-24</i>	ID # <i>29</i>
Establishment Address (number and street, city, state, ZIP code) <i>1846 S Main St.</i>		Follow-up	Release Date <i>10 Day</i>
Owner <i>HJR Food System</i>	Purpose: 1. <u>Routine</u> 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Summary of Violations: <i>C 3 NC 6 R -</i>	
Owner's Address <i>2590 Elm Rd NE</i>		Menu Type (See back of page) <i>1 2 3 4 5</i>	
Person in Charge <i>Sean</i>			
Responsible Person's E-mail			
Certified Food Handler <i>Beth Golden exp 12/2025</i>			

- 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
<i>295</i>	<i>NC</i>		<i>Kitchen The following along Food Contact is soiled w/ dried food/grease 1) On the floor Rack staining Clean Outside cooler door has dried kitchen 2) Black busse cart sitting in kitchen not in use 3) Outside Hobart Mixer and top of it White rack holding plastic tubes Clean - rack is soiled</i>	<i>Today</i>
<i>295</i>	<i>C</i>		<i>Employees prepping/cooking without hair restraint or dental floss</i>	
<i>138</i>	<i>NC</i>		<i>Grease on floor/wall/under fryers</i>	
<i>345</i>	<i>C</i>		<i>3x hand sinks have utensils & grease buckets stored in front.</i>	
<i>347</i>	<i>NC</i>		<i>No paper towel in 3 different locations w/ socks</i>	
<i>433</i>	<i>NC</i>		<i>Map laying directly on floor</i>	
<i>431</i>	<i>NC</i>		<i>Grease Floors to include walkie equipment has food/grease</i>	
<i>295</i>	<i>NC</i>		<i>Bottom of Refrig has dried food.</i>	

Received by (name and title printed): <i>Sean Wojtkowski</i>	Inspected by (name and title printed): <i>April Legare</i>
Received by (signature): <i>Sean Wojtkowski</i>	Inspected by (signature): <i>April Legare</i>
cc:	cc:

NARRATIVE REPORT

Establishment Name <i>Dining Common 8</i>	Address <i>1846 S Main St</i>	Inspection Date <i>2-28-26</i>
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Section#	C/N/C	R	REMARKS	TO BE CORRECTED BY
			<i>(Cont)</i>	
<i>295</i>	<i>NC</i>		<i>outside of trash cans soiled</i>	
<i>295</i>	<i>C</i>		<i>- Allergen - Inside warmer - soiled w/ dried food</i>	
<i>307</i>	<i>NC</i>		<i>walls have dried food on them also where KNIVES ARE STORED.</i>	
			<i>Bakery</i>	
			<i>Pizza / Salad</i>	
<i>191</i>	<i>C</i>		<i>PANASIAN mixture for crust not labeled</i>	
			<i>- DRINK LINE -</i>	
<i>295</i>	<i>NE</i>		<i>Harvest Fruit Drink machine - Inside leaking / spillage</i>	

Received By (Name & Title) <i>Sen Wong</i>	Inspected By (Name & Title) <i>Amir Jogale</i>	Page <i>2</i> of <i>2</i>
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