



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

Release Date

10 Days

Date

10-9-25
10/9/25
27

No. of Risk Factor/Intervention Violations

1

No. of Repeat Risk Factor/Intervention
Violations

0

Time In

10:00

Time Out

27

Establishment
US Petroleum
2025-164

Address
318 W 3rd St.
Permit Holder
Rajinder Singh

City/State
Marion IN
Purpose of Inspection
Routine

Zip Code
46952
Est. Type
2

Telephone
765-520-7777
Risk Category
2

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	IN	OUT	N/A	N/O	Person in charge present, demonstrates knowledge, and performs duties		
2	IN	OUT	N/A	N/O	Certified Food Protection Manager		
Employee Health							
3	IN	OUT	N/A	N/O	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN	OUT	N/A	N/O	Proper use of restriction and exclusion		
5	IN	OUT	N/A	N/O	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices							
6	IN	OUT	N/A	N/O	Proper eating, tasting, drinking, or tobacco products use		
7	IN	OUT	N/A	N/O	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands							
8	IN	OUT	N/A	N/O	Hands clean & properly washed		
9	IN	OUT	N/A	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN	OUT	N/A	N/O	Adequate handwashing sinks properly supplied and accessible		
Approved Source							
11	IN	OUT	N/A	N/O	Food obtained from approved source		
12	IN	OUT	N/A	N/O	Food received at proper temperature		
13	IN	OUT	N/A	N/O	Food in good condition, safe, & unadulterated		
14	IN	OUT	N/A	N/O	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination							
15	IN	OUT	N/A	N/O	Food separated and protected		
16	IN	OUT	N/A	N/O	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							
31							
32							
Food Temperature Control							
33							
34							
35							
36							
Food Identification							
37	X						
Prevention of Food Contamination							
38							
39							
40							
41							
42							
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.							

Compliance Status			COS	R	Compliance Status	COS	R
Safe Food and Water							
30							
31							
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Food Temperature Control							
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36							
Food Identification							
37	X						
Prevention of Food Contamination							
38							
39							
40							
41							
42							
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.							
Compliance Status			COS	R	Compliance Status	COS	R
Proper Use of Utensils							
43							
44							
45							
46							
Utensils, Equipment and Vending							
47							
48							
49							
Physical Facilities							
50							
51							
52							
53							
54							
55							
56							

Person In Charge (Signature)

Date: Oct. 9 2025

Inspector (Signature)

Follow-up: YES NO (Circle one) Follow-up Date:

