



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

Release Date

3 days

Date
Time In
Time Out

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

Establishment <i>Happy Discount</i>	Address <i>1216 W 2nd St</i>	City/State <i>Marion, IN</i>	Zip Code <i>46952</i>	Telephone
License/Permit # <i>2025-003</i>	Permit Holder <i>Lokender Singh</i>	Purpose of Inspection <i>Routine</i>	Est. Type <i>1</i>	Risk Category <i>2</i>

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		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	X	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					
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	Pasteurized eggs used where required			Proper Use of Utensils					
31	Water & ice from approved source			43	In-use utensils: properly stored				
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled				
Food Temperature Control				45	Single-use/single-service articles: properly stored & used				
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly				
34	Plant food properly cooked for hot holding			Utensils, Equipment and Vending					
35	Approved thawing methods used			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips				
Food Identification				49	Non-food contact surfaces clean				
37	Food properly labeled; original container			Physical Facilities					
Prevention of Food Contamination				50	Hot & cold water available; adequate pressure				
38	Insects, rodents, & animals not present			51	Plumbing installed; proper backflow devices				
39	Contamination prevented during food preparation, storage & display			52	Sewage & wastewater properly disposed				
40	Personal cleanliness			53	Toilet facilities: properly constructed, supplied, & cleaned				
41	Wiping cloths: properly used & stored			54	Garbage & refuse properly disposed; facilities maintained				
42	Washing fruits & vegetables			55	Physical facilities installed, maintained, & clean				
Person In Charge (Signature) <i>ABHI BAWA</i>				56	Adequate ventilation & lighting; designated areas used				
Inspector (Signature) <i>Deon</i>									
Follow-up: YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> (Circle one) Follow-up Date: <i>12-9-2023</i>									

