



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

Release Date

10 Days

Date

8/28/25

Time In

Time Out

No. of Risk Factor/Intervention Violations

0

No. of Repeat Risk Factor/Intervention
Violations

0

Establishment <i>Hype School</i>	Address <i>1111 W. 2nd St., Marion, IN</i>	City/State <i>Marion, IN</i>	Zip Code <i>46953</i>	Telephone <i>765-662-2516</i>
License/Permit # <i>2025-188</i>	Permit Holder <i>Marion Comm Schools</i>	Purpose of Inspection <i>Routine</i>	Est. Type <i>4</i>	Risk Category <i>4</i>

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 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		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		Conformance with Approved Procedures		
16 IN	OUT N/A N/O	Food-contact surfaces; cleaned & sanitized		29 IN OUT N/A N/O	Compliance with variance/specialized process/HACCP	

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	COS=corrected on-site during inspection	R=repeat violation		
Compliance Status					
Safe Food and Water		Compliance Status			
<p>30 IN Pasteurized eggs used where required</p> <p>31 IN Water & ice from approved source</p> <p>32 IN Variance obtained for specialized processing methods</p>					
Food Temperature Control					
33 IN	Proper cooling methods used; adequate equipment for temperature control				
34 IN	Plant food properly cooked for hot holding				
35 IN	Approved thawing methods used				
36 IN	Thermometers provided & accurate				
Food Identification					
37 IN	Food properly labeled; original container				
Prevention of Food Contamination					
38 IN	Insects, rodents, & animals not present				
39 IN	Contamination prevented during food preparation, storage & display				
40 IN	Personal cleanliness				
41 IN	Wiping cloths: properly used & stored				
42 IN	Washing fruits & vegetables				
Utensils, Equipment and Vending					
47 IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
48 IN	Warewashing facilities: installed, maintained, & used; test strips				
49 IN	Non-food contact surfaces clean				
Physical Facilities					
50 IN	Hot & cold water available; adequate pressure				
51 IN	Plumbing installed; proper backflow devices				
52 IN	Sewage & wastewater properly disposed				
53 IN	Toilet facilities: properly constructed, supplied, & cleaned				
54 IN	Garbage & refuse properly disposed; facilities maintained				
55 IN	Physical facilities installed, maintained, & clean				
56 IN	Adequate ventilation & lighting; designated areas used				

Person In Charge (Signature)

Doug Edged

Date:

Aug 28 2028

Inspector (Signature)

BRITT Callahan SIC

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