



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 <b>Vanhoes</b>	Telephone Number ( <b>765</b> ) Establishment <b>998-7261</b>	Date of Inspection (mm/dd/yr) <b>7/10/25</b>	ID # <b>27</b>
Establishment Address (number and street, city, state, ZIP code) <b>979 So. Main St., Upland</b>	( <b>998</b> ) Owner <b>7261</b>	Follow-up <b>NO</b>	Release Date <b>10 days</b>
Owner <b>Carol A Slain</b>	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) _____	Summary of Violations: <b>P - NC - R</b>	
Owner's Address <b>Same</b>		Menu Type (See back of page) <b>1 2 3 X 4 5</b>	
Person in Charge <b>Robert / Mark Slain</b>			
Responsible Person's E-mail <b>_____</b>			
Certified Food Handler <b>Mark Severs</b>	<b>11/24/20</b>		

• 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/N/C	R	Narrative	To Be Corrected By
306(a) C			<p>The following "Non Food Contact" area  poiled with dry food and other  debris</p> <ol style="list-style-type: none"> <li>1. Silver Cooler near 3 pan sink on (meat cooler)  inside bottom to include door  and handles</li> <li>2. Can Opener base</li> </ol>	
			<p>P - Priority = Critical  PF - Priority Foundation = ASAP  C - Core = Non Critical</p>	

Received by (name and title printed): <b>Robert Wink</b>		Inspected by (name and title printed): <b>Angela S. Callum</b>	
Received by (signature): 		Inspected by (signature): 	
cc:		cc:	