



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

Release Date

10 Days

Date

2/2/26

No. of Risk Factor/Intervention Violations

0

Time In

Time Out

27

No. of Repeat Risk Factor/Intervention Violations

0

Establishment

Address

City/State

Zip Code

Telephone

License/Permit #

Permit Holder

Purpose of Inspection

Est. Type

Risk Category

Jackie's Restaurant 105 N. Harrisburg Gas City 46933 7656694185
Fork 2025 0298 Merle Jackie Ingle Routine 3 3

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				Time/Temperature Control for Safety			
1	IN OUT N/A N/O			17	IN OUT N/A N/O		
Person in charge present, demonstrates knowledge, and performs duties				Proper disposition of returned, previously served, reconditioned & unsafe food			
2	IN OUT N/A N/O			18	IN OUT N/A N/O		
Certified Food Protection Manager				Proper cooking time & temperatures			
Employee Health				Proper reheating procedures for hot holding			
3	IN OUT N/A N/O			20	IN OUT N/A N/O		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper cooling time and temperature			
4	IN OUT N/A N/O			21	IN OUT N/A N/O		
Proper use of restriction and exclusion				Proper hot holding temperatures			
5	IN OUT N/A N/O			22	IN OUT N/A N/O		
Procedures for responding to vomiting and diarrheal events				Proper cold holding temperatures			
Good Hygienic Practices				23 IN OUT N/A N/O Proper date marking and disposition			
6	IN OUT N/A N/O			24 IN OUT N/A N/O Time as a Public Health Control; procedures & records			
Proper eating, tasting, drinking, or tobacco products use				Consumer Advisory			
7	IN OUT N/A N/O			25 IN OUT N/A N/O Consumer advisory provided for raw/undercooked food			
No discharge from eyes, nose, and mouth				Highly Susceptible Populations			
Preventing Contamination by Hands				26 IN OUT N/A N/O Pasteurized foods used; prohibited foods not offered			
8	IN OUT N/A N/O			Food/Color Additives and Toxic Substances			
Hands clean & properly washed				27 IN OUT N/A N/O Food additives: approved & properly used			
9	IN OUT N/A N/O			28 IN OUT N/A N/O Toxic substances properly identified, stored, & used			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Conformance with Approved Procedures			
10	IN OUT N/A N/O			29 IN OUT N/A N/O Compliance with variance/specialized process/HACCP			
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							

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

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				Proper Use of Utensils			
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water & ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored & used		
Food Temperature Control				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
34	Plant food properly cooked for hot holding			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips		
36	Thermometers provided & accurate			49	Non-food contact surfaces clean		
Food Identification				Physical Facilities			
37	Food properly labeled; original container			50	Hot & cold water available; adequate pressure		
Prevention of Food Contamination				51	Plumbing installed; proper backflow devices		
38	Insects, rodents, & animals not present			52	Sewage & wastewater properly disposed		
39	Contamination prevented during food preparation, storage & display			53	Toilet facilities: properly constructed, supplied, & cleaned		
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths: properly used & stored			55	Physical facilities installed, maintained, & clean		
42	Washing fruits & vegetables			56	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date:

2-2-26

Inspector (Signature)

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