

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 Jacks Donuts / Pizza King		Telephone Number 760	Date of Inspection (mm/dd/yr) 1-13-25	ID # 27
Establishment Address (number and street, city, state, ZIP code) 417 W Main St.		(619) Owner 7494		
Owner Angi Boone		Purpose: 1. <u>Routine</u> 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) _____	Follow-up NO	Release Date 10 days
Owner's Address Fishers IN			Summary of Violations: C 1 NC 5 R 2	
Person in Charge Madison			Menu Type (See back of page) 1 2 3 4 5	
Responsible Person's E-mail _____				
Certified Food Handler N/A				

• **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/NC	R	Narrative	To Be Corrected By
438	NC	X	Both restrooms must have self closers put on -	30 days
409	NC	X	7-3 Ceiling tiles in dining room are stained brown in color - paint or replace Also 7-3 @ drive up area	10 days
257	NC		Thermometers Needed in <u>All</u> coolers	Timmy
295	NC		Containers in pizza cooler - soaked on at 8:30 w/ sauce	
173	C		Donuts on Rack In Kitchen - Not covered / protected	
310	NC		Dust on Hood Above pizza oven Also Fan covers in walk in cooler	

Received by (name and title printed): Madison mckee		Inspected by (name and title printed): Dawn Linn	
Received by (signature): Madison McKee		Inspected by (signature): Dawn Linn	
cc:	cc:	cc:	