



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

Release Date

10 Days

Date

12/8/25

No. of Risk Factor/Intervention Violations

Time In

10/21

No. of Repeat Risk Factor/Intervention
Violations

Time Out

10/21

Establishment	Address	City/State	Zip Code	Telephone
Junkie Johns 2025-171	1610 W Kemper	Marion IN	46952	765-673-0460

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				19 IN OUT N/A N/O	Proper reheating procedures for hot holding	
3 IN OUT N/A N/O	Management, food employee and conditional employee; knowledge, responsibilities and reporting			20 IN OUT N/A N/O	Proper cooling time and temperature	
4 IN OUT N/A N/O	Proper use of restriction and exclusion			21 IN OUT N/A N/O	Proper hot holding temperatures	
5 IN OUT N/A N/O	Procedures for responding to vomiting and diarrheal events			22 IN OUT N/A N/O	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	Proper eating, tasting, drinking, or tobacco products use			24 IN OUT N/A N/O	Time as a Public Health Control; procedures & records	
7 IN OUT N/A N/O	No discharge from eyes, nose, and mouth			Consumer Advisory		
Preventing Contamination by Hands				25 IN OUT N/A N/O	Consumer advisory provided for raw/undercooked food	
8 IN OUT N/A N/O	Hands clean & properly washed			Highly Susceptible Populations		
9 IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			26 IN OUT N/A N/O	Pasteurized foods used; prohibited foods not offered	
10 IN OUT N/A N/O	Adequate handwashing sinks properly supplied and accessible			27 IN OUT N/A N/O	Food additives: approved & properly used	
Approved Source				28 IN OUT N/A N/O	Toxic substances properly identified, stored, & used	
11 IN OUT N/A N/O	Food obtained from approved source			29 IN OUT N/A N/O	Compliance with variance/specialized process/HACCP	
12 IN OUT N/A N/O	Food received at proper temperature			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.		
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					

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

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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)

30/10/2025

Date:

Dec 8 2025

Inspector (Signature)

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