



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

Release Date

10 Days

Date

Feb 13 2026

No. of Risk Factor/Intervention Violations

Time In

Time Out

27

No. of Repeat Risk Factor/Intervention Violations

Establishment

Address

City/State

Zip Code

Telephone

License/Permit #

Permit Holder

Purpose of Inspection

Est. Type

Risk Category

Supersio Bill
Family Restaurant
6696 Amy Way Dr
Goody IN
46933
765-573-5794
FR-2026-0360
N Sanchez
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
Supervision			
1	IN OUT N/A N/O Person in charge present, demonstrates knowledge, and performs duties		
2	IN OUT N/A N/O Certified Food Protection Manager		
Employee Health			
3	IN OUT N/A N/O Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN OUT N/A N/O Proper use of restriction and exclusion		
5	IN OUT N/A N/O Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices			
6	IN OUT N/A N/O Proper eating, tasting, drinking, or tobacco products use		
7	IN OUT N/A N/O No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
8	IN OUT N/A N/O Hands clean & properly washed		
9	IN OUT N/A N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN OUT N/A N/O Adequate handwashing sinks properly supplied and accessible		X
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		

Compliance Status		COS	R
17	IN OUT N/A N/O Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety			
18	IN OUT N/A N/O Proper cooking time & temperatures		
19	IN OUT N/A N/O Proper reheating procedures for hot holding		
20	IN OUT N/A N/O Proper cooling time and temperature		
21	IN OUT N/A N/O Proper hot holding temperatures		
22	IN OUT N/A N/O Proper cold holding temperatures		
23	IN OUT N/A N/O Proper date marking and disposition		
24	IN OUT N/A N/O Time as a Public Health Control; procedures & records		
Consumer Advisory			
25	IN OUT N/A N/O Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26	IN OUT N/A N/O Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances			
27	IN OUT N/A N/O Food additives: approved & properly used		
28	IN OUT N/A N/O Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures			
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

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
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water & ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, & animals not present		
39	Contamination prevented during food preparation, storage & display		
40	Personal cleanliness		
41	Wiping cloths: properly used & stored		
42	Washing fruits & vegetables		

Compliance Status		COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored & used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	X Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
Physical Facilities			
50	Hot & cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage & wastewater properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, & clean		
56	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date:

Feb 13 2026

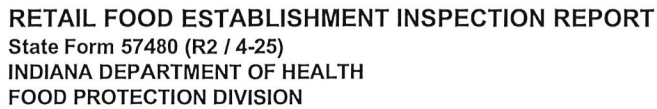
Inspector (Signature)

Follow-up: YES

NO

(Circle one)

Follow-up Date:



FEL-2026-0368 Feb 13 2026
License/Permit # Date

Address

City/State

Zip Code

Telephone

OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT

Circle designated compliance status (IN, OUT, N/A) for each numbered item
IN=in compliance OUT=not in compliance 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
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R

Compliance Status

COS	R
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57	IN OUT N/A N/O	Outdoor Food Operation
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58	IN OUT ~~N/A~~ N/O	Mobile Retail Food Establishment
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TEMPERATURE OBSERVATIONS

Item/Location	Quantity	Unit	Value
Item 1	10	kg	100
Item 2	5	kg	50
Item 3	2	kg	20
Item 4	1	kg	10
Item 5	3	kg	30
Item 6	4	kg	40
Item 7	6	kg	60
Item 8	8	kg	80
Item 9	12	kg	120
Item 10	15	kg	150
Item 11	20	kg	200
Item 12	25	kg	250
Item 13	30	kg	300
Item 14	35	kg	350
Item 15	40	kg	400
Item 16	45	kg	450
Item 17	50	kg	500
Item 18	55	kg	550
Item 19	60	kg	600
Item 20	65	kg	650
Item 21	70	kg	700
Item 22	75	kg	750
Item 23	80	kg	800
Item 24	85	kg	850
Item 25	90	kg	900
Item 26	95	kg	950
Item 27	100	kg	1000
Item 28	105	kg	1050
Item 29	110	kg	1100
Item 30	115	kg	1150
Item 31	120	kg	1200
Item 32	125	kg	1250
Item 33	130	kg	1300
Item 34	135	kg	1350
Item 35	140	kg	1400
Item 36	145	kg	1450
Item 37	150	kg	1500
Item 38	155	kg	1550
Item 39	160	kg	1600
Item 40	165	kg	1650
Item 41	170	kg	1700
Item 42	175	kg	1750
Item 43	180	kg	1800
Item 44	185	kg	1850
Item 45	190	kg	1900
Item 46	195	kg	1950
Item 47	200	kg	2000
Item 48	205	kg	2050
Item 49	210	kg	2100
Item 50	215	kg	2150
Item 51	220	kg	2200
Item 52	225	kg	2250
Item 53	230	kg	2300
Item 54	235	kg	2350
Item 55	240	kg	2400
Item 56	245	kg	2450
Item 57	250	kg	2500
Item 58	255	kg	2550
Item 59	260	kg	2600
Item 60	265	kg	2650
Item 61	270	kg	2700
Item 62	275	kg	2750
Item 63	280	kg	2800
Item 64	285	kg	2850
Item 65	290	kg	2900
Item 66	295	kg	2950
Item 67	300	kg	3000
Item 68	305	kg	3050
Item 69	310	kg	3100
Item 70	315	kg	3150
Item 71	320	kg	3200
Item 72	325	kg	3250
Item 73	330	kg	3300
Item 74	335	kg	3350
Item 75	340	kg	3400
Item 76	345	kg	3450
Item 77	350	kg	3500
Item 78	355	kg	3550
Item 79	360	kg	3600
Item 80	365	kg	3650
Item 81	370	kg	3700
Item 82	375	kg	3750
Item 83	380	kg	3800
Item 84	385	kg	3850
Item 85	390	kg	3900
Item 86	395	kg	3950
Item 87	400	kg	4000
Item 88	405	kg	4050
Item 89	410	kg	4100
Item 90	415	kg	4150
Item 91	420	kg	4200
Item 92	425	kg	4250
Item 93	430	kg	4300
Item 94	435	kg	4350
Item 95	440	kg	4400
Item 96	445	kg	44

Temp

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Item 1	10	kg	100
Item 2	5	kg	50
Item 3	2	kg	20
Item 4	1	kg	10
Item 5	3	kg	30
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Item 9	12	kg	120
Item 10	15	kg	150
Item 11	20	kg	200
Item 12	25	kg	250
Item 13	30	kg	300
Item 14	35	kg	350
Item 15	40	kg	400
Item 16	45	kg	450
Item 17	50	kg	500
Item 18	55	kg	550
Item 19	60	kg	600
Item 20	65	kg	650
Item 21	70	kg	700
Item 22	75	kg	750
Item 23	80	kg	800
Item 24	85	kg	850
Item 25	90	kg	900
Item 26	95	kg	950
Item 27	100	kg	1000
Item 28	105	kg	1050
Item 29	110	kg	1100
Item 30	115	kg	1150
Item 31	120	kg	1200
Item 32	125	kg	1250
Item 33	130	kg	1300
Item 34	135	kg	1350
Item 35	140	kg	1400
Item 36	145	kg	1450
Item 37	150	kg	1500
Item 38	155	kg	1550
Item 39	160	kg	1600
Item 40	165	kg	1650
Item 41	170	kg	1700
Item 42	175	kg	1750
Item 43	180	kg	1800
Item 44	185	kg	1850
Item 45	190	kg	1900
Item 46	195	kg	1950
Item 47	200	kg	2000
Item 48	205	kg	2050
Item 49	210	kg	2100
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Item 54	235	kg	2350
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Item 56	245	kg	2450
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Item 58	255	kg	2550
Item 59	260	kg	2600
Item 60	265	kg	2650
Item 61	270	kg	2700
Item 62	275	kg	2750
Item 63	280	kg	2800
Item 64	285	kg	2850
Item 65	290	kg	2900
Item 66	295	kg	2950
Item 67	300	kg	3000
Item 68	305	kg	3050
Item 69	310	kg	3100
Item 70	315	kg	3150
Item 71	320	kg	3200
Item 72	325	kg	3250
Item 73	330	kg	3300
Item 74	335	kg	3350
Item 75	340	kg	3400
Item 76	345	kg	3450
Item 77	350	kg	3500
Item 78	355	kg	3550
Item 79	360	kg	3600
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Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, Indiana Retail Food Establishment Sanitation Requirements. Violations cited in this report must be corrected within the time frames below or as stated in Section 475 and 476 of the Indiana Retail Food Establishment Food Code.

Complete by Date:

430 PF -10 hand drying provisions not at 2 hand sinks.

 $\cos$

2/4 PF	-23	No date markings in wall in cooler on some containers
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ASAP

281 PF-48 w/ test ~~app~~ strip/kit on site

Person In Charge (Signature)

Inspector (Signature)

Date:

Date: