

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>Juniors Grill</b>		Telephone Number ( ) Establishment ( ) Owner		Date of Inspection (mm/dd/yr) <b>8/8/2025</b>	ID # <b>27</b>
Establishment Address (number and street, city, state, ZIP code) <b>6696 Amy Way Gas City IN</b>				Follow-up	Release Date
Owner <b>Noe Sanchez</b>		Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)		Summary of Violations: <b>pp PFZ 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>Juan</b>					
Responsible Person's E-mail <b>N/A</b>					
Certified Food Handler <b>Juan Sanchez issued 10/22</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/NC	R	Narrative	To Be Corrected By	
2102A	PF		Improper thawing of food methods - meat in package on counter.	corrected onsite	
55(4)	PF		Handwashing sink being used as dump sink - Scratch pads & Rags found in several sinks - Debris in sinks.	completed onsite	
Received by (name and title printed): <b>Juan Alberto Sanchez Sanchez</b>			Inspected by (name and title printed): <b>Kyle Kellogg</b>		
Received by (signature): 			Inspected by (signature): 		
cc:		cc:		cc:	