


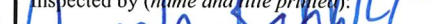


Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <i>La Mexicana Grocery</i>	Telephone Number () Establishment <i>785</i>	Date of Inspection (mm/dd/yr) <i>8/15/25</i>	ID # <i>27</i>
Establishment Address (number and street, city, state, ZIP code) <i>1048 N. Baldwin Ave., Marion</i>	() Owner <i>206-1290</i>		
Owner <i>Luís Iñeto</i>	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up <i>YES</i>	Release Date <i>15 days</i>
Owner's Address <i>Same</i>		Summary of Violations: <i>91 992 2</i>	
Person in Charge <i>Luís Iñeto</i>		Menu Type (See back of page) <i>1 X 3 4 5</i>	
Responsible Person's E-mail <i>[redacted]</i>			
Certified Food Handler <i>N/A</i>			

• 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#	CNC	R	Narrative	To Be Corrected By
282b P			No Sanitizer made up	today
28/a PF			No test strips on site	
306c C			The following non food contact areas - cooling with dry food and on other debris - needed cleaned 1. Silver Cooler in back - inside 2. Under prep table in back 3. Produce Cooler in front of store	
442a C			Ceiling through out facility missing, chipped or brown in color	
430a PF			No paper towel at hand sink	

Received by (name and title printed):		Inspected by (name and title printed):	
 0845-25		 Collum	
Received by (signature):		Inspected by (signature):	
		 7510	
cc:	cc:	cc:	