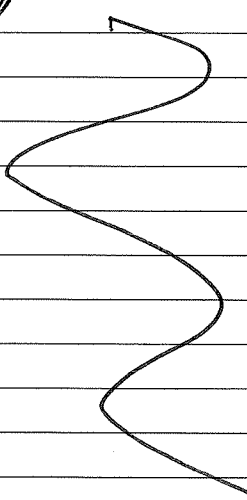




Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-²⁶~~2~~, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Little Huskers Bar and Grill		Telephone Number () Owner		Date of Inspection (mm/dd/yr) 6/28/25		ID # 27	
Establishment Address (number and street, city, state, ZIP code) 3726 W. 1700 North Summit		Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) Spring Break		Follow-up 10 days		Release Date	
Owner Carrie Ault				Summary of Violations: P PE E			
Owner's Address Same				Menu Type (See back of page) 1 2 3 X 4 5			
Person in Charge Carrie Ault							
Responsible Person's E-mail							
Certified Food Handler Carrie Ault							
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS.							
• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"							
Section#	CCC	R	Narrative	To Be Corrected By			
			no violations 				
Received by (name and title printed): Carrie Ault owner			Inspected by (name and title printed): Angela R. McCallum				
Received by (signature): 			Inspected by (signature): 				
cc:			cc:		cc:		