



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

Release Date **10 Days**  
Date **Nov 24 2015**  
No. of Risk Factor/Intervention Violations **2**  
Time In **11:10**  
Time Out **27**  
No. of Repeat Risk Factor/Intervention Violations **0**

Establishment **\*702339** Address **1409 W. Kem Rd** City/State **Maryland IN** Zip Code **46952** Telephone **765-654-7042**  
License/Permit # **20025-277** Permit Holder **USOPCO ONE LLC** Purpose of Inspection **Routine** Est. Type **3** Risk Category **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	Compliance Status		COS	R
<b>Supervision</b>							
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	
<b>Employee Health</b>							
3	IN OUT N/A N/O	Management, food employee and conditional employee; knowledge, responsibilities and reporting		19	IN OUT N/A N/O	Proper reheating procedures for hot holding	
4	IN OUT N/A N/O	Proper use of restriction and exclusion		20	IN OUT N/A N/O	Proper cooling time and temperature	
5	IN OUT N/A N/O	Procedures for responding to vomiting and diarrheal events		21	IN OUT N/A N/O	Proper hot holding temperatures	
<b>Good Hygienic Practices</b>							
6	IN OUT N/A N/O	Proper eating, tasting, drinking, or tobacco products use		22	IN OUT N/A N/O	Proper cold holding temperatures	
7	IN OUT N/A N/O	No discharge from eyes, nose, and mouth		23	IN OUT N/A N/O	Proper date marking and disposition	
<b>Preventing Contamination by Hands</b>							
8	IN OUT N/A N/O	Hands clean & properly washed		24	IN OUT N/A N/O	Time as a Public Health Control; procedures & records	
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		<b>Consumer Advisory</b>			
10	IN OUT N/A N/O	Adequate handwashing sinks properly supplied and accessible		25	IN OUT N/A N/O	Consumer advisory provided for raw/undercooked food	
<b>Approved Source</b>							
11	IN OUT N/A N/O	Food obtained from approved source		<b>Highly Susceptible Populations</b>			
12	IN OUT N/A N/O	Food received at proper temperature		26	IN OUT N/A N/O	Pasteurized foods used; prohibited foods not offered	
13	IN OUT N/A N/O	Food in good condition, safe, & unadulterated		27	IN OUT N/A N/O	Food additives: approved & properly used	
14	IN OUT N/A N/O	Required records available: molluscan shellfish identification, parasite destruction		28	IN OUT N/A N/O	Toxic substances properly identified, stored, & used	
<b>Protection from Contamination</b>							
15	IN OUT N/A N/O	Food separated and protected		29	IN OUT N/A N/O	Compliance with variance/specialized process/HACCP	
16	IN OUT N/A N/O	Food-contact surfaces; cleaned & sanitized		<b>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.</b>			

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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<b>Safe Food and Water</b>																																																																																																											
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																																																																																																						
<b>Food Temperature Control</b>																																																																																																											
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly																																																																																																						
34	Plant food properly cooked for hot holding			<b>Utensils, Equipment and Vending</b>																																																																																																							
35	Approved thawing methods used			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips			<b>Food Identification</b>								37	Food properly labeled; original container			<b>Physical Facilities</b>				49	Non-food contact surfaces clean			<b>Prevention of Food Contamination</b>								38	Insects, rodents, & animals not present			50	Hot & cold water available; adequate pressure			39	Contamination prevented during food preparation, storage & display			51	Plumbing installed; proper backflow devices			40	Personal cleanliness			52	Sewage & wastewater properly disposed			41	Wiping cloths: properly used & stored			53	Toilet facilities: properly constructed, supplied, & cleaned			42	Washing fruits & vegetables			54	Garbage & refuse properly disposed; facilities maintained			<b>Person In Charge (Signature)</b>				55	Physical facilities installed, maintained, & clean			<b>Inspector (Signature)</b>				56	Adequate ventilation & lighting; designated areas used			Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> (Circle one) Follow-up Date: <b>11-24-25</b>							
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