

7-26

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-2.3, 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 Mama Duchs Kitchen	Telephone Number () 260	Date of Inspection (mm/dd/yr) 7/18/25	ID # 27
Establishment Address (number and street, city, state, ZIP code) 118 W 1st St. Varn Buren	() 228 480		
Owner Cayla Duchsall	Purpose: 1. Routine	Follow-up NO	Release Date 10 Days
Owner's Address same	2. Follow-up	Summary of Violations: P <u> </u> PC <u> </u> E <u> </u>	
Person in Charge Cayla	3. Complaint		
Responsible Person's E-mail	4. Pre-Operational		
Certified Food Handler Cayla Duchsall	5. Temporary	Menu Type (See back of page)	
	6. HACCP	1 <u> </u> 2 <u> </u> 3 X 4 <u> </u> 5 <u> </u>	
	7. Other (list) _____		

• 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
			<p><i>2/c Violations</i></p> <p><i>[Large squiggle]</i></p> <p>P - Priority / Critical PF - Priority Foundation / ASAP C - Core / non critical</p>	
Received by (name and title printed):			Inspected by (name and title printed):	
<i>Caity L Duckwall, Owner</i>			<i>Gregory R M Callum</i>	
Received by (signature):			Inspected by (signature):	
<i>[Signature: Caity L Duckwall]</i>			<i>[Signature: Gregory R M Callum]</i>	
cc:			cc:	