

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 McClure Oil Corp # 15		Telephone Number () 65	Date of Inspection (mm/dd/yr) 5-7-25	ID # 27
Establishment Address (number and street, city, state, ZIP code) 815 No. Baldwin Ave, Maine		() 674-9771		
Owner McClure Oil Corp.		Purpose: <input checked="" type="radio"/> 1. Routine <input type="radio"/> 2. Follow-up <input type="radio"/> 3. Complaint <input type="radio"/> 4. Pre-Operational <input type="radio"/> 5. Temporary <input type="radio"/> 6. HACCP <input type="radio"/> 7. Other (list) _____	Follow-up NO	Release Date 10/30/25
Owner's Address Same			Summary of Violations: C PK R	
Person in Charge Worley			Menu Type (See back of page) 1 2 X 3 4 5	
Responsible Person's E-mail _____				
Certified Food Handler N/A				

- 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
			<p>Violations</p> <p>←</p>	
<p>Received by (name and title printed):</p> <p>Ashley Byrd Assistant</p> <p>Received by (signature):</p> <p>Ashley Byrd</p> <p>cc:</p>			<p>Inspected by (name and title printed):</p> <p>Anna Byrd Callum</p> <p>Inspected by (signature):</p> <p>Anna Byrd Callum</p> <p>cc:</p>	