



Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 2-2.1, 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>McClure Oil Corp #7</i>	Telephone Number (<i>785</i>) Establishment (<i>578-9771</i>) Owner	Date of Inspection (mm/dd/yr) <i>7/1/25</i>	ID # <i>27</i>
Establishment Address (number and street, city, state, ZIP code) <i>229 W Main St, Pro City</i>		Follow-up <i>NO</i>	Release Date <i>10 Days</i>
Owner <i>McClure Oil Corp</i>	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Summary of Violations: <i>P RF R</i>	
Owner's Address <i>Sample</i>		Menu Type (See back of page) <i>1 2 X 3 4 5</i>	
Person in Charge <i>Jill / Kayla</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"

[illegible]

Received by (name and title printed): KALIA HUG		Inspected by (name and title printed): Cynthia R. McCollum	
Received by (signature): 		Inspected by (signature):  7510	
cc:		cc:	