



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

Release Date

10/26/25

Date
Time In
Time Out

No. of Risk Factor/Intervention Violations

0

No. of Repeat Risk Factor/Intervention
Violations

0

Establishment

McGulloch Middle

Address

3528 S. Washington St.

City/State

Muncie, IN

Zip Code

47303

Telephone

License/Permit #

2025-192

Permit Holder

Muncie Community School

Purpose of Inspection

Routine

Est. Type

4

Risk Category

4

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, N/O) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status	COS	R
Supervision						
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
Employee Health						
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
Good Hygienic Practices						
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
Preventing Contamination by Hands						
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		Consumer Advisory		
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
Approved Source						
11	IN OUT N/A N/O	Food obtained from approved source		26	IN OUT N/A N/O	Pasteurized foods used; prohibited foods not offered
12	IN OUT N/A N/O	Food received at proper temperature		27	IN OUT N/A N/O	Food additives: approved & properly used
13	IN OUT N/A N/O	Food in good condition, safe, & unadulterated		28	IN OUT N/A N/O	Toxic substances properly identified, stored, & used
14	IN OUT N/A N/O	Required records available: molluscan shellfish identification, parasite destruction		Conformance with Approved Procedures		
Protection from Contamination						
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		Risk factors		
GOOD RETAIL PRACTICES						
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				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.		
Mark "X" in box if numbered item is not in compliance		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
Safe Food and Water						
30	Pasteurized eggs used where required			Proper Use of Utensils		
31	Water & ice from approved source			43	In-use utensils: properly stored	
32	Variance obtained for specialized processing methods			44	Utensils, equipment & linens: properly stored, dried, & handled	
Food Temperature Control						
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored & used	
34	Plant food properly cooked for hot holding			46	Gloves used properly	
35	Approved thawing methods used			Utensils, Equipment and Vending		
36	Thermometers provided & accurate			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
Food Identification						
37	Food properly labeled; original container			48	Warewashing facilities: installed, maintained, & used; test strips	
Prevention of Food Contamination						
38	Insects, rodents, & animals not present			49	Non-food contact surfaces clean	
39	Contamination prevented during food preparation, storage & display			Physical Facilities		
40	Personal cleanliness			50	Hot & cold water available; adequate pressure	
41	Wiping cloths: properly used & stored			51	Plumbing installed; proper backflow devices	
42	Washing fruits & vegetables			52	Sewage & wastewater properly disposed	

Person In Charge (Signature)

Amanda Belcher

Date:

8-26-25

Inspector (Signature)

Debra L. DeLellis

Follow-up: YES NO (Circle one) Follow-up Date: