



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

Release Date

10 Days

Date

Time In

Time Out

10/22/25
10#
10/27

No. of Risk Factor/Intervention Violations

0

No. of Repeat Risk Factor/Intervention
Violations

0

Establishment Ohio's Barbecue	Address 402 S Washington Ridgepoor	City/State Marion IN	Zip Code 46953	Telephone 765.573.4541
License/Permit # 2020327	Permit Holder Jeffrey Michelle	Purpose of Inspection Routine	Est. Type 3	Risk Category 3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, NO, 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				
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			Highly Susceptible Populations							
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						
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 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.							

GOOD RETAIL PRACTICES

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

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	R				
Safe Food and Water											
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						
Food Temperature Control											
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly						
34	Plant food properly cooked for hot holding			Utensils, Equipment and Vending							
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						
Food Identification				49	Non-food contact surfaces clean						
37	Food properly labeled; original container			Physical Facilities							
Prevention of Food Contamination				50	Hot & cold water available; adequate pressure						
38	Insects, rodents, & animals not present			51	Plumbing installed; proper backflow devices						
39	Contamination prevented during food preparation, storage & display			52	Sewage & wastewater properly disposed						
40	Personal cleanliness			53	Toilet facilities: properly constructed, supplied, & cleaned						
41	Wiping cloths: properly used & stored			54	Garbage & refuse properly disposed; facilities maintained						
42	Washing fruits & vegetables			55	Physical facilities installed, maintained, & clean						
Person In Charge (Signature)											
Inspector (Signature)											
Date: 10/22/25											
Follow-up: YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> (Circle one) Follow-up Date:											