

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 <i>Okie's Barbecue</i>	Telephone Number (<i>765</i>) Establishment <i>573-4541</i>	Date of Inspection (mm/dd/yr) <i>8/8/25</i>	ID # <i>27</i>
Establishment Address (number and street, city, state, ZIP code) <i>402 S. Washington St., Maitland</i>	Owner <i>Self & Michelle Richardson</i>	Follow-up <i>NO</i>	Release Date
Owner <i>Self & Michelle Richardson</i>	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) _____	Summary of Violations: <i>P</i> _____ <i>NC</i> _____ <i>R</i> _____	
Owner's Address <i>Same</i>		Menu Type (See back of page) <i>1</i> _____ <i>2</i> _____ <i>3</i> <i>X</i> _____ <i>4</i> _____ <i>5</i> _____	
Person in Charge <i>Weathers</i>			
Responsible Person's E-mail			
Certified Food Handler <i>Michelle Richardson 3/21/22</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): Heather Baugh		Inspected by (name and title printed): James M. Kollum	
Received by (signature): Ha M. Baugh		Inspected by (signature): James M. Kollum	
cc:		cc:	