



**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

11/09/2025

No. of Risk Factor/Intervention Violations

0

No. of Repeat Risk Factor/Intervention
Violations

0

Establishment	Address	City/State	Zip Code	Telephone
Opals Kitchen	1403 St. Rd 18E	Marion, IN	46952	(765)667-1215
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
2025 - 119	Penny Carl	Routine	1	3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) 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		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		Food/Color Additives and Toxic Substances					
14 IN	OUT N/A N/O	Required records available: molluscan shellfish identification, parasite destruction		27 IN OUT N/A N/O	Food additives: approved & properly used				
Protection from Contamination									
15 IN	OUT N/A N/O	Food separated and protected		28 IN OUT N/A N/O	Toxic substances properly identified, stored, & used				
16 IN	OUT N/A N/O	Food-contact surfaces; cleaned & sanitized		Conformance with Approved Procedures					
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			
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				45	Single-use/single-service articles: properly stored & used				
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)				56	Adequate ventilation & lighting; designated areas used				
Inspector (Signature)									
Follow-up: YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>				Follow-up Date: <i>11/09/2025</i>					



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2025-119

License/Permit #

Date 11/09/2025

Establishment

Opals Kitchen

Address

1403 St. Rd 18E

City/State

Marion IN 46952

Zip Code

Telephone

(765) 667-1215

OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT

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

IN=in compliance

OUT=not in compliance

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

cos

R

57 IN OUT N/A NO Outdoor Food Operation

Compliance Status

cos

R

58 IN OUT N/A NO Mobile Retail Food Establishment

TEMPERATURE OBSERVATIONS

Item/Location

Temp

Item/Location

Temp

Item/Location

Temp

Taco Mac

149°F

Freezer

0°F

Chili

150°F

Spanish

150°F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, Indiana Retail Food Establishment Sanitation Requirements. Violations cited in this report must be corrected within the time frames below or as stated in Section 475 and 476 of the Indiana Retail Food Establishment Food Code.

Complete by Date:

No violations

Person In Charge (Signature)

Lenny G Carl

Date: 11/09/25

Inspector (Signature)

M. W. Carl

Date: 11/09/25