



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

Release Date

10 July 5

Date

No. of Risk Factor/Intervention Violations

1

Time In

Time Out

No. of Repeat Risk Factor/Intervention Violations

0

Establishment

PS Upland

Address

863 S. Main St

City/State

Upland IN

Zip Code

46989

Telephone

License/Permit #

2026-0355

Permit Holder

Rajinder Singh

Purpose of Inspection

Routine

Est. Type

2

Risk Category

2

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, 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
Supervision			
1	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Person in charge present, demonstrates knowledge, and performs duties			
2	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Certified Food Protection Manager			
Employee Health			
3	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Proper use of restriction and exclusion			
5	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Proper eating, tasting, drinking, or tobacco products use			
7	☒ IN ☐ OUT ☐ N/A ☐ N/O		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
8	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Hands clean & properly washed			
9	☒ IN ☐ OUT ☐ N/A ☐ N/O		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Food obtained from approved source			
12	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Food received at proper temperature			
13	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Food in good condition, safe, & unadulterated			
14	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Required records available: molluscan shellfish identification, parasite destruction			
Protection from Contamination			
15	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Food separated and protected			
16	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Food-contact surfaces; cleaned & sanitized			

Compliance Status		COS	R
17	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Proper disposition of returned, previously served, reconditioned & unsafe food			
Time/Temperature Control for Safety			
18	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Proper cooking time & temperatures			
19	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Proper reheating procedures for hot holding			
20	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Proper cooling time and temperature			
21	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Proper hot holding temperatures			
22	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Proper cold holding temperatures			
23	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Proper date marking and disposition			
24	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Food additives: approved & properly used			
28	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Toxic substances properly identified, stored, & used			
Conformance with Approved Procedures			
29	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Compliance with variance/specialized process/HACCP			

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
Safe Food and Water			
30	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Pasteurized eggs used where required			
31	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Water & ice from approved source			
32	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Variance obtained for specialized processing methods			
Food Temperature Control			
33	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Proper cooling methods used; adequate equipment for temperature control			
34	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Plant food properly cooked for hot holding			
35	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Approved thawing methods used			
36	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Thermometers provided & accurate			
Food Identification			
37	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Food properly labeled; original container			
Prevention of Food Contamination			
38	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Insects, rodents, & animals not present			
39	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Contamination prevented during food preparation, storage & display			
40	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Personal cleanliness			
41	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Wiping cloths: properly used & stored			
42	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Washing fruits & vegetables			

Compliance Status		COS	R
Proper Use of Utensils			
43	☒ IN ☐ OUT ☐ N/A ☐ N/O		
In-use utensils: properly stored			
44	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Utensils, equipment & linens: properly stored, dried, & handled			
45	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Single-use/single-service articles: properly stored & used			
46	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Gloves used properly			
Utensils, Equipment and Vending			
47	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Warewashing facilities: installed, maintained, & used; test strips			
49	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Non-food contact surfaces clean			
Physical Facilities			
50	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Hot & cold water available; adequate pressure			
51	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Plumbing installed; proper backflow devices			
52	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Sewage & wastewater properly disposed			
53	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Toilet facilities: properly constructed, supplied, & cleaned			
54	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Garbage & refuse properly disposed; facilities maintained			
55	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Physical facilities installed, maintained, & clean			
56	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Adequate ventilation & lighting; designated areas used			

Person In Charge (Signature)

Sunny

Date:

2-27-2026

Inspector (Signature)

Dean Snel

Follow-up: YES NO

(Circle one)

Follow-up Date:

