



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

Release Date

10 Day

Date

Time In

Time Out

Dec 8 2025  
11:27

No. of Risk Factor/Intervention Violations

1

No. of Repeat Risk Factor/Intervention  
Violations

1

Establishment #297 Papa John's Pizza	Address 826 N Baldwin Ave Marion IN	City/State 46952	Zip Code 765687272	Telephone
License/Permit # 2025-1202	Permit Holder Bob Williams III	Purpose of Inspection	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

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
<b>Supervision</b>				<b>Time/Temperature Control for Safety</b>		
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	
<b>Employee Health</b>				<b>Consumer Advisory</b>		
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	
<b>Good Hygienic Practices</b>				<b>Highly Susceptible Populations</b>		
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	
<b>Preventing Contamination by Hands</b>				<b>Conformance with Approved Procedures</b>		
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			25 IN OUT N/A N/O	Consumer advisory provided for raw/undercooked food	
10 IN OUT N/A N/O	Adequate handwashing sinks properly supplied and accessible			<b>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.</b>		
<b>Approved Source</b>				<b>Food/Color Additives and Toxic Substances</b>		
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			29 IN OUT N/A N/O	Compliance with variance/specialized process/HACCP	
<b>Protection from Contamination</b>						
15 IN OUT N/A N/O	Food separated and protected					
16 IN OUT N/A N/O	Food-contact surfaces; cleaned & sanitized					

**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
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>		
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	
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>		
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly	
34	Plant food properly cooked for hot holding			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips	
36	Thermometers provided & accurate			49	Non-food contact surfaces clean	
<b>Food Identification</b>				<b>Physical Facilities</b>		
37	Food properly labeled; original container			50	Hot & cold water available; adequate pressure	
<b>Prevention of Food Contamination</b>				51	Plumbing installed; proper backflow devices	
38	Insects, rodents, & animals not present			52	Sewage & wastewater properly disposed	
39	Contamination prevented during food preparation, storage & display			53	Toilet facilities: properly constructed, supplied, & cleaned	
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained	
41	Wiping cloths: properly used & stored			55	Physical facilities installed, maintained, & clean	
42	Washing fruits & vegetables			56	Adequate ventilation & lighting; designated areas used	

Person In Charge (Signature)

Date:

Dec 8 2025

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