

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>Phil & Cheryl's Grill</i>	Telephone Number <i>765</i> Establishment <i>(678) 6011</i>	Date of Inspection (mm/dd/yr) <i>2-5-25</i>	ID # <i>27</i>
Establishment Address (number and street, city, state, ZIP code) <i>800 E Main St</i>	Owner <i>Miles Leffler</i>	Follow-up <i>No</i>	Release Date <i>10 days</i>
Owner's Address <i>Gas City</i>	Purpose: 1. Routine 2. <u>Follow-up</u> <i>1/21/25</i> 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) _____	Summary of Violations: <i>C — NC / R /</i>	
Person in Charge <i>Debbie</i>		Menu Type (See back of page) <i>1 — 2 — 3 X 4 — 5 —</i>	
Responsible Person's E-mail _____			
Certified Food Handler			

• **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): Debbie Kern		Inspected by (name and title printed): Dean Pugh	
Received by (signature): Debbie Kern		Inspected by (signature): Dean Pugh	
cc:	cc:	cc:	