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|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|---------------------------------------------------|-----|-----------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|-----|---------------|-----|
| <b>RETAIL FOOD ESTABLISHMENT<br/>INSPECTION REPORT</b><br>State Form 57480 (R2 / 4-25)<br><b>INDIANA DEPARTMENT OF HEALTH</b><br><b>FOOD PROTECTION DIVISION</b>       |    | Release Date                                      |     | 10 Days               |                                                                                                                                                                                                                                                                                                                 | Date       |     | 6-16-26       |     |
|                                                                                                                                                                        |    | No. of Risk Factor/Intervention Violations        |     | 0                     |                                                                                                                                                                                                                                                                                                                 | Time In    |     | #             |     |
|                                                                                                                                                                        |    | No. of Repeat Risk Factor/Intervention Violations |     | 0                     |                                                                                                                                                                                                                                                                                                                 | Time Out   |     | 27            |     |
|                                                                                                                                                                        |    | Establishment                                     |     | Address               |                                                                                                                                                                                                                                                                                                                 | City/State |     | Zip Code      |     |
| Starbucks #83166                                                                                                                                                       |    | 1005 N Baldwin                                    |     | Maurice IN            |                                                                                                                                                                                                                                                                                                                 | 46952      |     | 2065947273    |     |
| License/Permit #                                                                                                                                                       |    | Permit Holder                                     |     | Purpose of Inspection |                                                                                                                                                                                                                                                                                                                 | Est. Type  |     | Risk Category |     |
| FEL-2026-0007                                                                                                                                                          |    | Starbucks Corp.                                   |     | Routage               |                                                                                                                                                                                                                                                                                                                 | 2          |     | 2             |     |
| <b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>                                                                                                  |    |                                                   |     |                       |                                                                                                                                                                                                                                                                                                                 |            |     |               |     |
| Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item<br>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<br>COS=corrected on-site during inspection    R=repeat violation                                                          |    |                                                   |     |                       |                                                                                                                                                                                                                                                                                                                 |            |     |               |     |
| <b>Compliance Status</b>                                                                                                                                               |    |                                                   |     |                       | <b>Compliance Status</b>                                                                                                                                                                                                                                                                                        |            |     |               |     |
| Supervision                                                                                                                                                            |    |                                                   |     |                       | Time/Temperature Control for Safety                                                                                                                                                                                                                                                                             |            |     |               |     |
| 1                                                                                                                                                                      | IN | OUT                                               | N/A | N/O                   | 17                                                                                                                                                                                                                                                                                                              | IN         | OUT | N/A           | N/O |
| Person in charge present, demonstrates knowledge, and performs duties                                                                                                  |    |                                                   |     |                       | Proper disposition of returned, previously served, reconditioned & unsafe food                                                                                                                                                                                                                                  |            |     |               |     |
| 2                                                                                                                                                                      | IN | OUT                                               | N/A | N/O                   | 18                                                                                                                                                                                                                                                                                                              | IN         | OUT | N/A           | N/O |
| Certified Food Protection Manager                                                                                                                                      |    |                                                   |     |                       | Proper cooking time & temperatures                                                                                                                                                                                                                                                                              |            |     |               |     |
| Employee Health                                                                                                                                                        |    |                                                   |     |                       | 19                                                                                                                                                                                                                                                                                                              | IN         | OUT | N/A           | N/O |
| 3                                                                                                                                                                      | IN | OUT                                               | N/A | N/O                   | Proper reheating procedures for hot holding                                                                                                                                                                                                                                                                     |            |     |               |     |
| Management, food employee and conditional employee; knowledge, responsibilities and reporting                                                                          |    |                                                   |     |                       | 20                                                                                                                                                                                                                                                                                                              | IN         | OUT | N/A           | N/O |
| 4                                                                                                                                                                      | IN | OUT                                               | N/A | N/O                   | Proper cooling time and temperature                                                                                                                                                                                                                                                                             |            |     |               |     |
| Proper use of restriction and exclusion                                                                                                                                |    |                                                   |     |                       | 21                                                                                                                                                                                                                                                                                                              | IN         | OUT | N/A           | N/O |
| 5                                                                                                                                                                      | IN | OUT                                               | N/A | N/O                   | Proper hot holding temperatures                                                                                                                                                                                                                                                                                 |            |     |               |     |
| Procedures for responding to vomiting and diarrheal events                                                                                                             |    |                                                   |     |                       | 22                                                                                                                                                                                                                                                                                                              | IN         | OUT | N/A           | N/O |
| Good Hygienic Practices                                                                                                                                                |    |                                                   |     |                       | Proper cold holding temperatures                                                                                                                                                                                                                                                                                |            |     |               |     |
| 6                                                                                                                                                                      | IN | OUT                                               | N/A | N/O                   | 23                                                                                                                                                                                                                                                                                                              | IN         | OUT | N/A           | N/O |
| Proper eating, tasting, drinking, or tobacco products use                                                                                                              |    |                                                   |     |                       | Proper date marking and disposition                                                                                                                                                                                                                                                                             |            |     |               |     |
| 7                                                                                                                                                                      | IN | OUT                                               | N/A | N/O                   | 24                                                                                                                                                                                                                                                                                                              | IN         | OUT | N/A           | N/O |
| No discharge from eyes, nose, and mouth                                                                                                                                |    |                                                   |     |                       | Time as a Public Health Control; procedures & records                                                                                                                                                                                                                                                           |            |     |               |     |
| Preventing Contamination by Hands                                                                                                                                      |    |                                                   |     |                       | Consumer Advisory                                                                                                                                                                                                                                                                                               |            |     |               |     |
| 8                                                                                                                                                                      | IN | OUT                                               | N/A | N/O                   | 25                                                                                                                                                                                                                                                                                                              | IN         | OUT | N/A           | N/O |
| Hands clean & properly washed                                                                                                                                          |    |                                                   |     |                       | Consumer advisory provided for raw/undercooked food                                                                                                                                                                                                                                                             |            |     |               |     |
| 9                                                                                                                                                                      | IN | OUT                                               | N/A | N/O                   | Highly Susceptible Populations                                                                                                                                                                                                                                                                                  |            |     |               |     |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed                                                                            |    |                                                   |     |                       | 26                                                                                                                                                                                                                                                                                                              | IN         | OUT | N/A           | N/O |
| 10                                                                                                                                                                     | IN | OUT                                               | N/A | N/O                   | Pasteurized foods used; prohibited foods not offered                                                                                                                                                                                                                                                            |            |     |               |     |
| Adequate handwashing sinks properly supplied and accessible                                                                                                            |    |                                                   |     |                       | Food/Color Additives and Toxic Substances                                                                                                                                                                                                                                                                       |            |     |               |     |
| Approved Source                                                                                                                                                        |    |                                                   |     |                       | 27                                                                                                                                                                                                                                                                                                              | IN         | OUT | N/A           | N/O |
| 11                                                                                                                                                                     | IN | OUT                                               | N/A | N/O                   | Food additives: approved & properly used                                                                                                                                                                                                                                                                        |            |     |               |     |
| Food obtained from approved source                                                                                                                                     |    |                                                   |     |                       | 28                                                                                                                                                                                                                                                                                                              | IN         | OUT | N/A           | N/O |
| 12                                                                                                                                                                     | IN | OUT                                               | N/A | N/O                   | Toxic substances properly identified, stored, & used                                                                                                                                                                                                                                                            |            |     |               |     |
| Food received at proper temperature                                                                                                                                    |    |                                                   |     |                       | Conformance with Approved Procedures                                                                                                                                                                                                                                                                            |            |     |               |     |
| 13                                                                                                                                                                     | IN | OUT                                               | N/A | N/O                   | 29                                                                                                                                                                                                                                                                                                              | IN         | OUT | N/A           | N/O |
| Food in good condition, safe, & unadulterated                                                                                                                          |    |                                                   |     |                       | Compliance with variance/specialized process/HACCP                                                                                                                                                                                                                                                              |            |     |               |     |
| 14                                                                                                                                                                     | IN | OUT                                               | N/A | N/O                   | <div style="border: 1px solid black; padding: 5px;">           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.         </div> |            |     |               |     |
| 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                                                                                                                             |    |                                                   |     |                       |                                                                                                                                                                                                                                                                                                                 |            |     |               |     |
| <b>GOOD RETAIL PRACTICES</b>                                                                                                                                           |    |                                                   |     |                       |                                                                                                                                                                                                                                                                                                                 |            |     |               |     |
| 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 |    |                                                   |     |                       |                                                                                                                                                                                                                                                                                                                 |            |     |               |     |
| <b>Compliance Status</b>                                                                                                                                               |    |                                                   |     |                       | <b>Compliance Status</b>                                                                                                                                                                                                                                                                                        |            |     |               |     |
| Safe Food and Water                                                                                                                                                    |    |                                                   |     |                       | Proper Use of Utensils                                                                                                                                                                                                                                                                                          |            |     |               |     |
| 30                                                                                                                                                                     |    |                                                   |     |                       | 43                                                                                                                                                                                                                                                                                                              |            |     |               |     |
| Pasteurized eggs used where required                                                                                                                                   |    |                                                   |     |                       | In-use utensils: properly stored                                                                                                                                                                                                                                                                                |            |     |               |     |
| 31                                                                                                                                                                     |    |                                                   |     |                       | 44                                                                                                                                                                                                                                                                                                              |            |     |               |     |
| Water & ice from approved source                                                                                                                                       |    |                                                   |     |                       | Utensils, equipment & linens: properly stored, dried, & handled                                                                                                                                                                                                                                                 |            |     |               |     |
| 32                                                                                                                                                                     |    |                                                   |     |                       | 45                                                                                                                                                                                                                                                                                                              |            |     |               |     |
| Variance obtained for specialized processing methods                                                                                                                   |    |                                                   |     |                       | Single-use/single-service articles: properly stored & used                                                                                                                                                                                                                                                      |            |     |               |     |
| Food Temperature Control                                                                                                                                               |    |                                                   |     |                       | 46                                                                                                                                                                                                                                                                                                              |            |     |               |     |
| 33                                                                                                                                                                     |    |                                                   |     |                       | Gloves used properly                                                                                                                                                                                                                                                                                            |            |     |               |     |
| Proper cooling methods used; adequate equipment for temperature control                                                                                                |    |                                                   |     |                       | Utensils, Equipment and Vending                                                                                                                                                                                                                                                                                 |            |     |               |     |
| 34                                                                                                                                                                     |    |                                                   |     |                       | 47                                                                                                                                                                                                                                                                                                              |            |     |               |     |
| Plant food properly cooked for hot holding                                                                                                                             |    |                                                   |     |                       | Food & non-food contact surfaces cleanable, properly designed, constructed, & used                                                                                                                                                                                                                              |            |     |               |     |
| 35                                                                                                                                                                     |    |                                                   |     |                       | 48                                                                                                                                                                                                                                                                                                              |            |     |               |     |
| Approved thawing methods used                                                                                                                                          |    |                                                   |     |                       | Warewashing facilities: installed, maintained, & used; test strips                                                                                                                                                                                                                                              |            |     |               |     |
| 36                                                                                                                                                                     |    |                                                   |     |                       | 49                                                                                                                                                                                                                                                                                                              |            |     |               |     |
| Thermometers provided & accurate                                                                                                                                       |    |                                                   |     |                       | Non-food contact surfaces clean                                                                                                                                                                                                                                                                                 |            |     |               |     |
| Food Identification                                                                                                                                                    |    |                                                   |     |                       | Physical Facilities                                                                                                                                                                                                                                                                                             |            |     |               |     |
| 37                                                                                                                                                                     |    |                                                   |     |                       | 50                                                                                                                                                                                                                                                                                                              |            |     |               |     |
| Food properly labeled; original container                                                                                                                              |    |                                                   |     |                       | Hot & cold water available; adequate pressure                                                                                                                                                                                                                                                                   |            |     |               |     |
| Prevention of Food Contamination                                                                                                                                       |    |                                                   |     |                       | 51                                                                                                                                                                                                                                                                                                              |            |     |               |     |
| 38                                                                                                                                                                     |    |                                                   |     |                       | Plumbing installed; proper backflow devices                                                                                                                                                                                                                                                                     |            |     |               |     |
| Insects, rodents, & animals not present                                                                                                                                |    |                                                   |     |                       | 52                                                                                                                                                                                                                                                                                                              |            |     |               |     |
| 39                                                                                                                                                                     |    |                                                   |     |                       | Sewage & wastewater properly disposed                                                                                                                                                                                                                                                                           |            |     |               |     |
| Contamination prevented during food preparation, storage & display                                                                                                     |    |                                                   |     |                       | 53                                                                                                                                                                                                                                                                                                              |            |     |               |     |
| 40                                                                                                                                                                     |    |                                                   |     |                       | Toilet facilities: properly constructed, supplied, & cleaned                                                                                                                                                                                                                                                    |            |     |               |     |
| 41                                                                                                                                                                     |    |                                                   |     |                       | 54                                                                                                                                                                                                                                                                                                              |            |     |               |     |
| Personal cleanliness                                                                                                                                                   |    |                                                   |     |                       | Garbage & refuse properly disposed; facilities maintained                                                                                                                                                                                                                                                       |            |     |               |     |
| 42                                                                                                                                                                     |    |                                                   |     |                       | 55                                                                                                                                                                                                                                                                                                              |            |     |               |     |
| Wiping cloths: properly used & stored                                                                                                                                  |    |                                                   |     |                       | Physical facilities installed, maintained, & clean                                                                                                                                                                                                                                                              |            |     |               |     |
| Washing fruits & vegetables                                                                                                                                            |    |                                                   |     |                       | 56                                                                                                                                                                                                                                                                                                              |            |     |               |     |
|                                                                                                                                                                        |    |                                                   |     |                       | Adequate ventilation & lighting; designated areas used                                                                                                                                                                                                                                                          |            |     |               |     |
| Person in Charge (Signature)                                                                                                                                           |    |                                                   |     |                       | Date: 6-16-26                                                                                                                                                                                                                                                                                                   |            |     |               |     |
| Inspector (Signature)                                                                                                                                                  |    |                                                   |     |                       | Follow-up: YES NO (Circle one) Follow-up Date:                                                                                                                                                                                                                                                                  |            |     |               |     |