

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 Steak 'n Shake #290	Telephone Number () Establishment 785 664-6101	Date of Inspection (mm/dd/yr) 10/18/24	ID # 27
Establishment Address (number and street, city, state, ZIP code) 2624 So. Western Ave, Marion	() Owner 664-6101	10/18/24 27	
Owner Steak 'n Shake INC	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) _____	Follow up NO	Release Date 10 Days
Owner's Address Indianapolis IN		Summary of Violations: C 1 NC 3 R 1	
Person in Charge Daniel		Menu Type (See back of page) 1 2 3 4 5	
Responsible Person's E-mail Daniel			
Certified Food Handler Daniel Stanley issued 3/20/20			

• 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"

Section#	C/NC	R	Narrative	To Be Corrected By
295	NC	✓	The following "No Food Contact" Items are fouled w/ dry food grease 1) Side of grill 2) Top and back of fryers	ASAP
297	NC		Pop nozzels in dining area fouled w/ black debris	
229	C		Ice Machine on inside has dark debris at top	
409	NC		+/- 5 ceiling tiles brown in color to include dust on ceiling vents in dining area	

Received by (name and title printed): Darrel Stanley	Inspected by (name and title printed): Angela K McCallum
Received by (signature): 	Inspected by (signature): 
cc:	cc: