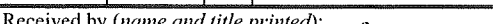
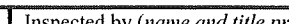
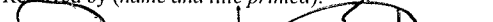
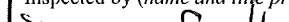


Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-~~2~~<sup>1</sup>, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <b>Steak &amp; Shake #290</b>	Telephone Number <b>(760) Establishment</b>	Date of Inspection (mm/dd/yr) <b>9-2-25</b>	ID # <b>27</b>
Establishment Address (number and street, city, state, ZIP code) <b>2624 S Western Ave</b>	( ) Owner <b>664 6101</b>	Follow-up <b>NO</b>	Release Date <b>10 days</b>
Owner <b>Steak &amp; Shake Inc</b>	Purpose: <b>1. Routine</b>	Summary of Violations: <b>0 - 1 E2 R</b>	
Owner's Address <b>Los Angeles IN</b>	2. Follow-up	Menu Type (See back of page) <b>1 2 3 X 4 5</b>	
Person in Charge <b>Darrel</b>	3. Complaint		
Responsible Person's E-mail	4. Pre-Operational		
Certified Food Handler <b>Darrel Stanley (Pending)</b>	5. Temporary		
	6. HACCP		
	7. Other (list)		

- 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): 		Inspected by (name and title printed): 	
Received by (signature): 		Inspected by (signature): 	
cc:		cc:	