



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

10/27/25

Date

8/27/25

Time In

Time Out

No. of Risk Factor/Intervention Violations
0No. of Repeat Risk Factor/Intervention
Violations
0

Establishment Swartz Elem.	Address 405 S. Washington St. Swartz, IN	City/State 46986	Zip Code 46986	Telephone 765-395-3341
License/Permit # 205-111	Permit Holder Dad Hill Int'l Corp.	Purpose of Inspection Routine	Est. Type 4	Risk Category 4

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

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

COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status	COS	R
Supervision						
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	
Employee Health						
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	
Good Hygienic Practices						
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	
Preventing Contamination by Hands						
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			Consumer Advisory		
10 IN OUT N/A N/O	Adequate handwashing sinks properly supplied and accessible			25 IN OUT N/A N/O	Consumer advisory provided for raw/undercooked food	
Approved Source						
11 IN OUT N/A N/O	Food obtained from approved source			Highly Susceptible Populations		
12 IN OUT N/A N/O	Food received at proper temperature			26 IN OUT N/A N/O	Pasteurized foods used; prohibited foods not offered	
13 IN OUT N/A N/O	Food in good condition, safe, & unadulterated			27 IN OUT N/A N/O	Food additives: approved & properly used	
14 IN OUT N/A N/O	Required records available: molluscan shellfish identification, parasite destruction			28 IN OUT N/A N/O	Toxic substances properly identified, stored, & used	
Protection from Contamination						
15 IN OUT N/A N/O	Food separated and protected			Conformance with Approved Procedures		
16 IN OUT N/A N/O	Food-contact surfaces; cleaned & sanitized			29 IN OUT N/A N/O	Compliance with variance/specialized process/HACCP	

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.

GOOD RETAIL PRACTICES		Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.		Compliance Status		COS	R
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							
30	Pasteurized eggs used where required			Compliance Status		COS	R
31	Water & ice from approved source			Proper Use of Utensils			
32	Variance obtained for specialized processing methods			43	In-use utensils: properly stored		
Food Temperature Control				44	Utensils, equipment & linens: properly stored, dried, & handled		
33	Proper cooling methods used; adequate equipment for temperature control			45	Single-use/single-service articles: properly stored & used		
34	Plant food properly cooked for hot holding			46	Gloves used properly		
35	Approved thawing methods used			Utensils, Equipment and Vending			
36	Thermometers provided & accurate			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
Food Identification				48	Warewashing facilities: installed, maintained, & used; test strips		
37	Food properly labeled; original container			49	Non-food contact surfaces clean		
Prevention of Food Contamination				Physical Facilities			
38	Insects, rodents, & animals not present			50	Hot & cold water available; adequate pressure		
39	Contamination prevented during food preparation, storage & display			51	Plumbing installed; proper backflow devices		
40	Personal cleanliness			52	Sewage & wastewater properly disposed		
41	Wiping cloths: properly used & stored			53	Toilet facilities: properly constructed, supplied, & cleaned		
42	Washing fruits & vegetables			54	Garbage & refuse properly disposed; facilities maintained		
Person In Charge (Signature)		Date: Aug 27/25		55	Physical facilities installed, maintained, & clean		
Inspector (Signature)		Follow-up: YES NO (Circle one)		56	Adequate ventilation & lighting; designated areas used		