



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

Release Date

10 Days

Date

9/3/25

Time In

Time Out

No. of Risk Factor/Intervention Violations

0

No. of Repeat Risk Factor/Intervention Violations

0

Establishment

Address

City/State

Zip Code

Telephone

11 Londy's Cafi  
2025-1831846 So Main St  
All food SystemsUpland IN  
Routine46989  
2

574-514-1095

License/Permit #

Permit Holder

Purpose of Inspection

Est. Type

Risk Category

**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
<b>Supervision</b>						
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
<b>Employee Health</b>						
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
<b>Good Hygienic Practices</b>						
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
<b>Preventing Contamination by Hands</b>						
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		<b>Consumer Advisory</b>		
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
<b>Approved Source</b>						
11	IN OUT N/A N/O	Food obtained from approved source		<b>Highly Susceptible Populations</b>		
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
<b>Protection from Contamination</b>						
15	IN OUT N/A N/O	Food separated and protected		<b>Conformance with Approved Procedures</b>		
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
<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
Compliance Status		COS	R	Compliance Status		COS
<b>Safe Food and Water</b>						
30		Pasteurized eggs used where required		<b>Proper Use of Utensils</b>		
31		Water & ice from approved source		43		In-use utensils: properly stored
32		Variance obtained for specialized processing methods		44		Utensils, equipment & linens: properly stored, dried, & handled
<b>Food Temperature Control</b>				45		Single-use/single-service articles: properly stored & used
33		Proper cooling methods used; adequate equipment for temperature control		46		Gloves used properly
34		Plant food properly cooked for hot holding		<b>Utensils, Equipment and Vending</b>		
35		Approved thawing methods used		47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used
36		Thermometers provided & accurate		48		Warewashing facilities: installed, maintained, & used; test strips
<b>Food Identification</b>				49		Non-food contact surfaces clean
37		Food properly labeled; original container		<b>Physical Facilities</b>		
<b>Prevention of Food Contamination</b>				50		Hot & cold water available; adequate pressure
38		Insects, rodents, & animals not present		51		Plumbing installed; proper backflow devices
39		Contamination prevented during food preparation, storage & display		52		Sewage & wastewater properly disposed
40		Personal cleanliness		53		Toilet facilities: properly constructed, supplied, & cleaned
41		Wiping cloths: properly used & stored		54		Garbage & refuse properly disposed; facilities maintained
42		Washing fruits & vegetables		55		Physical facilities installed, maintained, & clean
<b>Person In Charge (Signature)</b>				56		Adequate ventilation & lighting; designated areas used
<b>Inspector (Signature)</b>						
Date: Sept 3 2025						
Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> (Circle one) Follow-up Date:						