



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

Release Date

9-3-25

Date
Time In
Time Out

No. of Risk Factor/Intervention Violations

0

No. of Repeat Risk Factor/Intervention
Violations

0

Establishment <i>Jumpin' Bean</i>	Address <i>236 Reside Ave</i>	City/State <i>Upland</i>	Zip Code <i>46981</i>	Telephone
License/Permit # <i>2025-182</i>	Permit Holder <i>AUT Taylor</i>	Purpose of Inspection <i>Review</i>	Est. Type <i>4</i>	Risk Category <i>4</i>

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				17 IN OUT N/A N/O	Proper disposition of returned, previously served, reconditioned & unsafe food	
1	IN OUT N/A N/O	Person in charge present, demonstrates knowledge, and performs duties		18 IN OUT N/A N/O	Proper cooking time & temperatures	
2	IN OUT N/A N/O	Certified Food Protection Manager		19 IN OUT N/A N/O	Proper reheating procedures for hot holding	
Employee Health				20 IN OUT N/A N/O	Proper cooling time and temperature	
3	IN OUT N/A N/O	Management, food employee and conditional employee; knowledge, responsibilities and reporting		21 IN OUT N/A N/O	Proper hot holding temperatures	
4	IN OUT N/A N/O	Proper use of restriction and exclusion		22 IN OUT N/A N/O	Proper cold holding temperatures	
5	IN OUT N/A N/O	Procedures for responding to vomiting and diarrheal events		23 IN OUT N/A N/O	Proper date marking and disposition	
Good Hygienic Practices				24 IN OUT N/A N/O	Time as a Public Health Control; procedures & records	
6	IN OUT N/A N/O	Proper eating, tasting, drinking, or tobacco products use		Consumer Advisory		
7	IN OUT N/A N/O	No discharge from eyes, nose, and mouth		25 IN OUT N/A N/O	Consumer advisory provided for raw/undercooked food	
Preventing Contamination by Hands				Highly Susceptible Populations		
8	IN OUT N/A N/O	Hands clean & properly washed		26 IN OUT N/A N/O	Pasteurized foods used; prohibited foods not offered	
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		27 IN OUT N/A N/O	Food additives: approved & properly used	
10	IN OUT N/A N/O	Adequate handwashing sinks properly supplied and accessible		28 IN OUT N/A N/O	Toxic substances properly identified, stored, & used	
Approved Source				29 IN OUT N/A N/O	Conformance with Approved Procedures	
11	IN OUT N/A N/O	Food obtained from approved source		Compliance with variance/specialized process/HACCP		
12	IN OUT N/A N/O	Food received at proper temperature		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.		
13	IN OUT N/A N/O	Food in good condition, safe, & unadulterated				
14	IN OUT N/A N/O	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				

GOOD RETAIL PRACTICES

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	R
Safe Food and Water				Proper Use of Utensils		
30	Pasteurized eggs used where required			43	In-use utensils: properly stored	
31	Water & ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled	
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored & used	
Food Temperature Control				46	Gloves used properly	
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
34	Plant food properly cooked for hot holding			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips	
36	Thermometers provided & accurate			49	Non-food contact surfaces clean	
Food Identification				Physical Facilities		
37	Food properly labeled; original container			50	Hot & cold water available; adequate pressure	
Prevention of Food Contamination				51	Plumbing installed; proper backflow devices	
38	Insects, rodents, & animals not present			52	Sewage & wastewater properly disposed	
39	Contamination prevented during food preparation, storage & display			53	Toilet facilities: properly constructed, supplied, & cleaned	
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained	
41	Wiping cloths: properly used & stored			55	Physical facilities installed, maintained, & clean	
42	Washing fruits & vegetables			56	Adequate ventilation & lighting; designated areas used	

Person In Charge: Signature

Date:

9-3-25

Inspector (Signature) *Deeann Selleck*

Follow-up: YES NO (Circle one) Follow-up Date: