



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

Release Date

10 Days

Date

Oct. 23 25

No. of Risk Factor/Intervention Violations

9

Time In

Time Out

10 #  
27

No. of Repeat Risk Factor/Intervention Violations

3

Establishment

Address

City/State

Zip Code

Telephone

License/Permit #

Permit Holder

Purpose of Inspection

Est. Type

Risk Category

Texas Foodhouse 4200 S Western Ave Marion IN 46953 765-566-7177  
2025-145 Texas Foodhouse Holdings Routine 3 3

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

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

Person in Charge (Signature)

Miller

Date: 10/23/2025

Inspector (Signature)

7510  
Jesse A. Sanchez, MDH

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



## NARRATIVE REPORT

Establishment Name			Address	Inspection Date
Section#	C/N/C	R	REMARKS	TO BE CORRECTED BY
148 C-6			Employee personal beverage observed in cooler w/ food and other containers on a food prep area	COS 3-5 days
151 C-40			Observed two employees without hair restraints behind service	
175 P-15			Observed raw bacon in cooler in cooler setting on top of butter	
183 C-43			Dipper well on service line was not running while utensil was inside	
286 C-47			Keeping equipment 1. basket on prep line cooler 2. Ice build up on evaporator in service door cooler on cook line	
213 P-22			Ranch dressing - house made - temp at 41° and call push on top tray temp 41°	
287 C-47			Cutting board scored heavily - needs to be smoothed to be able to clean	
306 C-49			Ripper The floor under New York Contact grease soiled with food, dust and other debris 1. Under side draining station 2. Chaulking buttered cold prep area 3. Microwave inside/out on front prep line	
445 C-58			Dust throughout kitchen ceiling vents and blue paper in meat room and in cooler and dish room	
Received By (Name & Title)			Inspected By (Name & Title)	Page 2 of 2