



WHOLESALE FOOD PROTECTION PROGRAM INSPECTION REPORT

State Form 47606 (R3 / 12-22)

INDIANA DEPARTMENT OF HEALTH

2 North Meridian Street
Indianapolis, IN 46204
Telephone: (317) 233-1974

Based on an inspection this day the items(s) circled below identify violation(s) of Wholesale Food Establishment Sanitation Requirements 410 IAC 7-21 and other Indiana Food Protection Laws. The time limit for correction of each violation is specified in the narrative section of this report.

Name of establishment	Date of inspection (month, day, year)
Name of owner	
Name of manager	Registration number

PERSONNEL HEALTH; PRACTICES SECTIONS 35 & 36	R	SANITARY OPERATIONS SECTION 39	R	29. Equipment designed, constructed, maintained, suited for use	R
1. Supervision responsibility		16. Food and equipment protected from sources of contamination; facility		30. Temperature device provided and maintained in freezer and refrigeration units; records kept	
2. Food employee excluded or restricted due to illness, infections, or open lesions		17. Facility, equipment, utensils cleaned and sanitized properly; equipment and utensils stored properly		RAW MATERIALS; PRODUCTION AND PROCESS CONTROLS SECTION 44	
3. Clean outer garments; hair restraints, minimal jewelry		18. Single-service articles properly stored, handled, used		31. Products / ingredients inspected, suitable for consumption, protected	
4. Eating, storing personal items and smoking in designated areas		TOXIC AND POISONOUS SUBSTANCES; PEST CONTROL SECTION 40		32. Use of approved additives and colorings	
5. Clean, properly washed hands; good hygiene		19. Toxic cleaning compounds and pesticides labeled, stored, used		MANUFACTURING OPERATIONS SECTION 45	
PERSONNEL TRAINING SECTION 37		20. Facility free of evidence of vermin, domestic animals; contaminated food		33. Food items protected by proper time / temperature relationships	
6. Certification by accredited program or demonstrates compliance with rule		PLUMBING, SEWAGE SYSTEMS SECTION 41		34. Foods processed in a manner which prevents contamination	
BUILDINGS AND GROUNDS SECTION 38		21. Adequate water temperatures and pressures		35. Adequate raw material and finished product testing	
7. Grounds maintained; harborage areas; adequate drainage		22. Water source <input type="checkbox"/> Public <input type="checkbox"/> Private Sample collected? <input type="checkbox"/> Yes <input type="checkbox"/> No		REDUCED OXYGEN PACKAGING AND ACIDIFIED FOODS SECTIONS 46 & 47	
8. Waste area constructed properly, covered, proper distance		23. Sewage disposal system <input type="checkbox"/> Public <input type="checkbox"/> Private Proper size, installed, maintained		36. Provide barriers, HACCP plan, and training for ROP operations subject to C. botulinum as a hazard	
9. Adequate space for placement of equipment and materials		24. Adequate drains; backflow, backsiphonage prevention		37. Acidified foods processed to ensure quality control; knowledge requirements; proper records	
10. Processing areas separated from other operations		SANITARY FACILITIES AND CONTROLS SECTION 42		38. Products coded when required for lot identification	
11. Eating and smoking areas separated; sleeping or living areas not opening directly into establishment		25. Adequate and accessible restrooms; maintained and good repair		WAREHOUSING, LABELING, ACCURATE REPRESENTATION SECTIONS 48, 49, 50, & 51	
12. Floors, walls, ceilings clean; properly constructed, maintained; adequate space between walls and food		26. Handwashing facilities accessible, number, convenient, hot and cold water, mixing valve or faucet		39. Finished products properly stored, handled and shipped; at required temperature	
13. Adequate lighting intensity and shielding		27. Service sink or curbed facility provided with hot and cold water		40. Product labels in compliance; food honestly presented	
14. Adequate air quality and ventilation; maintained		28. Rubbish properly stored and disposed of in a timely manner		41. Imminent health hazards reported and operations discontinued	
15. Outer openings protected from entrance of vermin		EQUIPMENT AND UTENSILS SECTION 43		42. Register according to law; notified of owner, address or name change	

R denotes repeat items from previous inspection.

Received by (signature)	Date (month, day, year)
Printed name	Title

Inspected by:	Firm in production? <input type="checkbox"/> Yes <input type="checkbox"/> No
Products inspected	