



**RETAIL FOOD ESTABLISHMENT  
INSPECTION REPORT**

State Form 48669 (R2/2-05)  
SDH Form 51-0001

Delaware Co Health Dept  
100 W Main St  
Muncie In 47305  
765-747-7721  
765-747-7747 Fax

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report. 12:10 P.M.

|   |   |   |   |
|---|---|---|---|
| Establishment Name<br><b>Minars IGA</b>   | Telephone Number<br><b>765 789-4663</b> | Date of Inspection (mm/dd/yr)<br><b>2/19/13</b> | ID #<br><b>532</b>                          |
| Establishment Address (number and street, city, state, ZIP code)<br><b>949 W State St Albany In 47320</b> | ( ) Owner                               | Follow-up<br><b>No</b>                          |   |
| Owner<br><b>Michael Minars</b>  | Purpose:<br><b>1. Routine</b>           | Release Date<br><b>22813</b>                    | Summary of Violations:<br><b>C 2 NC 2 R</b> |
| Owner's Address<br><b>5204 W Shoreline Terrace Muncie In 47304</b>  | 2. Follow-up                            | Menu Type (See back of page)                    |   |
| Person in Charge<br><b>Tom Bellar</b>   | 3. Complaint                            | 1 2 <b>3</b> 4 5                                |   |
| Responsible Person's E-mail   | 4. Pre-Operational                      |   |   |
| Certified Food Handler<br><b>N.A DeBo</b>   | 5. Temporary                            |   |   |
|   | 6. HACCP                                |   |   |
|   | 7. Other (list)                         |   |   |

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"  
• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

| Section# | C/NC | R | Narrative  | To Be Corrected By         |
|----------|------|---|--|----------------------------|
| 129      | C    |   | An employee was observed handling RAW, Deli meat, and changing gloves without washing hands  | Today <del>corrected</del> |
| 173      | C    |   | Several boxes of raw chicken, beef was observed being stored ABOVE each other and ABOVE raw pork in the walk in meat cooler.   | Today <del>corrected</del> |
| 178      | NC   |   | Several boxes of hamburger helper and jiffy mix was observed being stored on the floor in the rear storage area, also several boxes was observed being stored on the floor in the walk in freezer. | Today                      |
| 291      | NC   |   | There was no Quat test kit available to test the concentration level in the 3 compartment sink   | Today                      |

**COMPLETED**

|  |  |
|--|--|
| Received by (name and title printed):<br><b>X Tom Bellar</b> | Inspected by (name and title printed):<br><b>Terry Troxell</b> |
| Received by (signature):<br><b>X Tom Bellar</b>              | Inspected by (signature):<br><b>Terry Troxell</b>              |
| cc:  | cc:  |