

Delaware County Health Department 100 West Main Street, Room 207

Muncie, Indiana 47305

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email - dchealth@co.delaware.in.us

CERTIFIED FOOD HANDLER									
SETH CRUZ CRISTOBAL	# 5364156	Expire							
Date of Inspection	Release Date	Follow Up (Yes - No)							

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Based on an inspection this day, the item(s) noted below identify violation(s) 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.

		Sanit	ation Requires	ments	. The time limit for correct	ction of each v	ionation is spe	cured in the	narrative portio	m or	mis report.			
Establishment Name PUERTO VALLARTA									Telephone Number 765-287-8897					
				ot oit	etata ZID anda)							Tay 5000/1		
Establishment Address (number and street, city, state, ZIP code) 4000 N. BROADWAY MUNCIE IN 47303											303			
E-Mail Address									Purpose:				Menu Type:	
Owner's Name PUERTO VALLARTA								1 - ROUTINE 2 -				- LIMITED MENU		
Owner's Address (city, state, ZIP code) 4000 N BROADWAY AVE MUNCIE IN 47303									S	UM	MARY OF VI	OLATIC	NS:	
Name of Person In Charge PUERTO VALLARTA									CRITICAL / NON-CRITICAL / REPE					
Establishment Identification Number County District 248 1 8 L S H									C 2 NC					
		dentified			umns marked "C" ("NC"]	Non-Critical)						UR	IGINAL	
Violation	(s) repeat	ed from	previous inspe	ection	s are denoted in the "SUM	IMARY OF V	IOLATIONS'	and in the r	arrative below	as "R				
Annex Key	C / NC	R	Section #				Narrati	ve		Cor	rected By Date			
5ABCD	С		187	not l	Section 187. Potentially hazardous food; hot and cold holding. The following food items were not being held at the required temperature in cold holding Ice baths. A) Cut vegatables had a measured temperature of 56F. B) Raw chicken had a measured									
				te	mperature of 52F. C) R	law beef had	a measured	temperatur	e of 55F					
4ABCD	С		189	Sittin	Section 189Potentially hazardous food; cooling. A large pan of cooked refried beans was sitting out to cool for an unknown length of time and had a measured temperature of 122F.									
8, 17D	NC		295		Section 295Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils. The exhaust hood was painted and the paint was peeling also had a build up of grease.								Today	
						9.								
		27												
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