



Delaware County Health Department

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CERTIFIED FOOD HANDLER

Brian Agee # 60151702 Expire 10/27/2013

Date of Inspection 11/5/12	Release Date 11/15/12	Follow Up (Yes - No) NO
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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.

Establishment Name TEXAS ROADHOUSE		Telephone Number (765) 282-7113	
Establishment Address (number and street, city, state, ZIP code) 200 W MC GALLIARD RD MUNCIE IN 47303			
E-Mail Address TRL_MUNCIEMP@ULTRASTEAK.COM		Purpose: 1 - ROUTINE	Menu Type: 3 - ADVANCED PREP
Owner's Name HOOSIER ROADHOUSE		SUMMARY OF VIOLATIONS: CRITICAL / NON-CRITICAL / REPEAT C <u>5</u> NC <u>5</u> R <u>0</u>	
Owner's Address (city, state, ZIP code) 33 W 10TH ST #802 ANDERSON IN 46016			
Name of Person In Charge Brian Agee			
Establishment Identification Number 289	County 1 8		

* Critical items are identified in the narrative columns marked "C" ("NC" Non-Critical)

* Violation(s) repeated from previous inspections are denoted in the "SUMMARY OF VIOLATIONS" and in the narrative below as "R"

Annex Key	C / NC	R	Section #	Narrative	Corrected By Date
9	C		129	Section 129..When to wash hands; One food service employee was observed changing single service gloves without first washing his hands.	Immediately
7ABC	C		173	Section 173..Packaged and unpackaged food; separation, packaging, and segregation; In the True, upright back kitchen refrigeration unit was observed to have "Clean"dishes stored next to a pan of open, raw chicken. Ready to eat cheese cake was stored under a container of raw catfish. Boxes of food in the walk-in freezer were observed stored under the condenser allowing non-potable water to drain into boxes. One five gallon tub of vanilla ice cream was stored uncovered in the walk-in freezer. Cut produce such as salad and tomatoes were stored in broken, plastic containers exposing the food to the conditions in the walk-in cooler.	Immediately
17B	NC		218	Section 218..Repair and proper adjustment of equipment; The following pieces of equipment were not maintained in a state of repair to be used safely or cleaned: broken plastic totes, the door to the salad hopper is bent allowing a gap in the seals and exposed insulation, some of the baking racks used to slice the eggs are rusty; the cutting blade on the can opener is dull and metal shavings were observed. The dough mixer is leaking black, "goo" like substance over the mixing bowl.	7 days
8, 17D	C		295	Section 295..Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils; The following pieces of food contact equipment were stored as "clean" but observed to be soiled. The lettuce spinner, the chute of the salad hopper, the interior of the ice machine, two ice scoop buckets, a food chopper, utensils, the meat slicer, the meat tenderizer, pans and dishes. the plastic lids to the crouton containers, containers of food in the refrigerated prep units.	Immediately
8, 17D	NC		295	Section 295..Equipment, food-contact surfaces,nonfood-contact surfaces, and utensils; The ventilation shields above the baking ovens, shelves in dry storage, the walk-in cooler, the meat room and the walk-in freezer, the sides of tables, top the ice machine, "clean" containers used to stored food equipment. The fan in the True, expo refrigeration unit over open containers of food.	24 Hours

Received By (Name and Title Printed) <i>Brian Agee</i>	Inspected By: SHARON PATTEE & Amy Gaines
Received By: (Signature) <i>[Signature]</i>	Inspector Signature: <i>[Signature]</i>

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