



**RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT**

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

**DELAWARE COUNTY
DEPARTMENT OF HEALTH
100 W MAIN RM 207
MUNCIE IN 47305-2874
(765) 747-7721**

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.

Establishment Name Texas Roadhouse		Telephone Number () Establishment 765-282-7113 () Owner	Date of Inspection (mm/dd/yr) 2-8-13	ID # /
Establishment Address (number and street, city, state, ZIP code) 200 W McGallard Rd, Muncie IN 47303		Purpose: 1. Routine <i>complete inspection</i> 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up No	Release Date 2-18-13
Owner Hoosier Roadhouse			Summary of Violations: C 4 NC 5 R 1	
Owner's Address 33 W 103 St Anderson, IN 46016		Menu Type (See back of page)		
Person in Charge Brian Agee		1 <u> </u> 2 <u> </u> 3 <u> </u> 4 <u> </u> 5 <u> </u> 10:13 - 2:44		
Responsible Person's E-mail N/A		Certified Food Handler Brian Agee #60151702 10/27/2013		

• 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
173	C	✓	• One food service employee was observed preparing raw hamburger patties directly next to the salad greens being chopped and processed at the same time with a separation of only 4-6 inches + a ^{slight} rack between both products.	1 Already Corrected
204	C		• Two clear thumbtacks are being used to hold the laminate shelving in place directly over the salad, refrigerated prep unit. • A pack of cigarettes are stored on the shelf next to containers of spices, the knife sharpener + over the meat slicer in the back prep area	5 minutes 5 minutes
229 215	NC		• The cutting board/counter at the refrigerated prep unit (holding broccoli mix + rice) is scoured and has deep crevices. • Multiple clear plastic totes + containers stored in the racks as clean are broken + chipped	7 days ↓

Received by (name and title printed): BRIAN AGEE	Inspected by (name and title printed): Sharon I Patten
Received by (signature): 	Inspected by (signature):
cc:	cc:

COMPLETED