



Delaware County Health Department
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CERTIFIED FOOD HANDLER		
#	Expire	
Date of Inspection	Release Date	Follow Up (Yes - No)
5/24/12	6/3/12	YES

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 VILLAGE PANTRY #596		Telephone Number 765-751-1536
Establishment Address (number and street, city, state, ZIP code) 911 S TILLOTSON MUNCIE IN 47304		
E-Mail Address		Purpose: 1 - ROUTINE
Owner's Name VILLAGE PANTRY LLC		Menu Type: 2 - LIMITED MENU
Owner's Address (city, state, ZIP code) P O BOX 3227 WILMINGTON NC 28406		
Name of Person In Charge VILLAGE PANTRY LLC		
Establishment Identification Number 265	County 1 8	District L S H

SUMMARY OF VIOLATIONS:
 CRITICAL / NON-CRITICAL / REPEAT
 C 5 NC 2 R 1

ORIGINAL

* 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
1	C		118	Section 118..Demonstration of knowledge Currently there is not a certified food handler.	1 Week
16C	NC		177	Section 177..Food storage There was a least one box of cherry turnovers stored on the floor in the walk in freezer.	Today
5.5ABCD	C	R	187	Section 187..Potentially hazardous food; hot and cold holding The chicken bites in the hot holding unit were measured at: 113 degrees	Today
5.5ABCD	C		187	Section 187..Potentially hazardous food; hot and cold holding The following food items in the reach in cooler were measured at: a). honey ham sandwich- 48 degrees b). cheeseburger -47 degrees c). macaroni salad - 46 degrees.	Today
5.4ABCD	C		189	Section 189..Potentially hazardous food; cooling The following food items were not being cooled properly after 2 hours in the walk in cooler: a) sausage gravy at 112 degree b). breakfast casserole - 108 degrees	Today
19A	C		324	Section 324..Plumbing system maintained in good repair The hot water fixture was turned off on the handsink in the kitchen area. After it was turned back on there was a sufficient leak.	Today
23A	NC		431	Section 431..Physical structures; restrictions and frequency of cleaning The floor throughout the facility was sticky.	Today
COMPLETED					

Received By (Name and Title Printed) <i>T. Wheeler</i>	Inspected By: LYNNETTA HARLEY
Received By: (Signature) <i>T. Wheeler</i>	Inspector Signature: <i>Lynnetta A. Harley</i>

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