



# Delaware County Health Department

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CERTIFIED FOOD HANDLER		
TAMMY WHEELER	# TE20077985	Expire _____
Date of Inspection 10/26/12	Release Date 11/5/12	Follow Up (Yes - No) <u>NO YES</u>

## 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 <b>VILLAGE PANTRY #596</b>		Telephone Number <b>765-751-1536</b>
Establishment Address (number and street, city, state, ZIP code) <b>911 S TILLOTSON MUNCIE IN 47304</b>		
E-Mail Address		Purpose: <b>1 - ROUTINE</b>
Owner's Name <b>VILLAGE PANTRY LLC</b>		Menu Type: <b>1 - LIMITED PREP</b>
Owner's Address (city, state, ZIP code) <b>P O BOX 3227 WILMINGTON NC 28406</b>		SUMMARY OF VIOLATIONS:  CRITICAL / NON-CRITICAL / REPEAT  <b>C <u>2</u> NC <u>2</u> R <u>0</u></b>
Name of Person In Charge <b>VILLAGE PANTRY LLC</b>		
Establishment Identification Number <b>265</b>	County <b>1 8</b>	

\* 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
5.5ABCD	C		187	Section 187..Potentially hazardous food; hot and cold holding Breakfast sandwich had an internal temperature of 120 degrees, the breakfast scrambler had an internal temperature of 120 degrees & the breaded hot dog had an internal temp of 103 degrees	Today
19A	NC		324	Section 324..Plumbing system maintained in good repair The hand sink in the kitchen is draining slow.	Today
17D	NC		245	Section 245..Wiping cloths; used for one purpose There was at least one wiping cloth not stored in sanitizer	Today
8, 17C	C		294	Section 294..Manual and mechanical warewashing equipment; chemical sanitization - temperature, pH, concentration, and hardness There was no sanitizer in the bucket that is used to wipe off counter tops	Today

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

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