



**RETAIL FOOD ESTABLISHMENT  
INSPECTION REPORT**

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

DCHD  
100 W. Main RM 207  
Muncie, IN  
747-7721 47305

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 <i>MAC'S RESTAURANT</i>	Telephone Number ( ) Establishment	Date of Inspection (mm/dd/yr) <i>12/15/10</i>	ID # <i>301</i>
Establishment Address (number and street, city, state, ZIP code) <i>1121 WEST McBallard</i>	( ) Owner	Follow-up <i>YES</i>	Release Date <i>12/25/10</i>
Owner <i>MAC'S RESTAURANT</i>	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Summary of Violations: <i>C 5 NC 3 R</i>	
Owner's Address		Menu Type (See back of page)	
Person in Charge		1 ___ 2 ___ 3 <i>X</i> 4 ___ 5 ___	
Responsible Person's E-mail			
Certified Food Handler			

• 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"

**ORIGINAL**

Section#	C/NC	R	Narrative	To Be Corrected By
<i>129</i>	<i>C</i>		<i>OBSERVED Employees Not washing hand in Between Changing gloves</i>	<i>Today</i>
<i>136</i>	<i>C</i>		<i>OBSERVED Several Employee Drinks Stored in Kitchen on Bread Racks w Bread and next to MICROWAVE</i>	<i>CORRECTED</i>
<i>187</i>	<i>C</i>		<i>Pancake Batter on Counter had internal temperature of 59 Degrees. - 2/5 milk @ 44° Sliced tomatoes @ 48°</i>	<i>Discard</i>
<i>191</i>	<i>C</i>		<i>Items in w/c were being held for longer than 7 days Ham held for 10 days.</i>	<i>Discard</i>

Received by (name and title printed):	Inspected by (name and title printed): <i>Christine Stinson DETS</i>
Received by (signature): <i>[Signature]</i>	Inspected by (signature): <i>[Signature]</i>
cc:	cc: