RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

State Form 57480 (R2 / 4-25)
INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date: 10 DAYS
No. of Risk Factor/Intervention Violations:
No. of Repeat Risk Factor/Intervention Violations:
Date
~~Time In~~
~~Time Out~~ #27

Establishment	Address	City/State	Zip Code	Telephone
Gas City Moose Lodge #1778	817 E. Main St.	Gas City, IN	46933	(765)674-7011

License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
FEL 2026-0319	Gas City Moose lodge #1778	Routine	2	2

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection R=repeat violation

	Compliance Status				COS	R
Supervision						
1	(IN)	OUT	N/A	N/O	Person in charge present, demonstrates knowledge, and performs duties	
2	IN	OUT	N/A	N/O	Certified Food Protection Manager	
Employee Health						
3	(IN)	OUT	N/A	N/O	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
4	(IN)	OUT	N/A	N/O	Proper use of restriction and exclusion	
5	(IN)	OUT	N/A	N/O	Procedures for responding to vomiting and diarrheal events	
Good Hygienic Practices						
6	(IN)	OUT	N/A	N/O	Proper eating, tasting, drinking, or tobacco products use	
7	(IN)	OUT	N/A	N/O	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands						
8	(IN)	OUT	N/A	N/O	Hands clean & properly washed	
9	IN	OUT	N/A	(N/O)	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10	(IN)	OUT	N/A	N/O	Adequate handwashing sinks properly supplied and accessible	
Approved Source						
11	(IN)	OUT	N/A	N/O	Food obtained from approved source	
12	(IN)	OUT	N/A	N/O	Food received at proper temperature	
13	(IN)	OUT	N/A	N/O	Food in good condition, safe, & unadulterated	
14	IN	OUT	N/A	(N/O)	Required records available: molluscan shellfish identification, parasite destruction	
Protection from Contamination						
15	(IN)	OUT	N/A	N/O	Food separated and protected	
16	(IN)	OUT	N/A	N/O	Food-contact surfaces; cleaned & sanitized	

	Compliance Status				COS	R
17	(IN)	OUT	N/A	N/O	Proper disposition of returned, previously served, reconditioned & unsafe food	
Time/Temperature Control for Safety						
18	(IN)	OUT	N/A	N/O	Proper cooking time & temperatures	
19	(IN)	OUT	N/A	N/O	Proper reheating procedures for hot holding	
20	(IN)	OUT	N/A	N/O	Proper cooling time and temperature	
21	(IN)	OUT	N/A	N/O	Proper hot holding temperatures	
22	(IN)	OUT	N/A	N/O	Proper cold holding temperatures	
23	(IN)	OUT	N/A	N/O	Proper date marking and disposition	
24	(IN)	OUT	N/A	N/O	Time as a Public Health Control; procedures & records	
Consumer Advisory						
25	IN	OUT	N/A	N/O	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations						
26	IN	OUT	N/A	(N/O)	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances						
27	IN	OUT	N/A	(N/O)	Food additives: approved & properly used	
28	IN	OUT	N/A	(N/O)	Toxic substances properly identified, stored, & used	
Conformance with Approved Procedures						
29	(IN)	OUT	N/A	N/O	Compliance with variance/specialized process/HACCP	

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is **not** in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

	Compliance Status	COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water & ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, & animals not present		
39	Contamination prevented during food preparation, storage & display		
40	Personal cleanliness		
41	Wiping cloths: properly used & stored		
42	Washing fruits & vegetables		

	Compliance Status	COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored & used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
Physical Facilities			
50	Hot & cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage & wastewater properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, & clean		
56	Adequate ventilation & lighting; designated areas used		

Person In Charge (Signature) Robert Shumaker Date: 7/30/2026

Inspector (Signature) Kyle J. Tuttle Follow-up: YES NO (Circle one) Follow-up Date:

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OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT

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Compliance Status					Compliance Status				
		COS	R				COS	R	
57 IN OUT (N/A) N/O	Outdoor Food Operation				58 IN OUT (N/A) N/O	Mobile Retail Food Establishment			

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Hot Food Item/Location	Temp	Cold Food Item/Location	Temp
Upright Freezer	0°F	Taco Meat (still cooking)	158°F	Tomatoes	37°F
				cheese	36°F
Upright Fridge	35°F	Mashed Potatoes	140°F	Sour Cream	37°F
Walk in cooler	34°F				
Walk in Freezer	2°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, Indiana Retail Food Establishment Sanitation Requirements. Violations cited in this report must be corrected within the time frames below or as stated in Section 475 and 476 of the Indiana Retail Food Establishment Food Code.	Complete by Date:
	No violations At this time	

Person In Charge (Signature): [signature] Date: 7/30/26

Inspector (Signature): [signature] Date: 7/30/2026