



TEMPORARY EVENT INSPECTION REPORT

State Form 22116 (R10 / 4-25)
SDH Form 51-0001

Reset Form

Indiana Department of Health
Telephone (317) 233-1974
Fax (317) 233-9200

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, 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 Bryan's Concessions	Telephone Number 574-286-2380	Date of Inspection (mm/dd/yyyy) 7-13-26	ID Number
Establishment Address (number and street, city, state, and ZIP code) 111 S. First St. Argos, IN 46501	Establishment () _____ Owner		
Owner Bryan McGowen	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) _____	Follow-up Yes	Release Date (mm/dd/yyyy) 10 days
Owner's Address (number and street, city, state, and ZIP code)		Summary of Violations: P 2 Pf ____ C ____ R ____	
Person in Charge		Menu Type (See back of page.) 1 ____ 2 ____ 3 ____ 4 ____ 5 ____	
Responsible Person's E-mail bmcgowen@MCHSE.com			
Certified Food Handler Jennifer Stratton			

• PRIORITY ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "P".

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R".

Section#	P/Pf/C	R	Narrative	To Be Corrected By
140	P		- Hot water was not on upon inspection. - Workers got hot water heater plugged in and working. - Hot water must be accessible at all times of operation.	
307	P		- Cutting board used to cut raw meat was just sprayed off with water and not properly sanitized while inspection was taking place. After reminding workers of proper sanitation, they said they would clean it.	

Received by (name and title printed):	Inspected by (name and title printed): Rachel Landis, EHS	
Received by (signature): R	Inspected by (signature): R	
cc:	cc:	cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of non-potentially hazardous foods.
2	Limited menu (<i>1 or 2 main items</i>). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.