



**RETAIL FOOD ESTABLISHMENT  
INSPECTION REPORT**  
State Form 57480 (R2 / 4-25)  
**INDIANA DEPARTMENT OF HEALTH**  
**FOOD PROTECTION DIVISION**

Release Date	10 Days	Date	8-29-25
No. of Risk Factor/Intervention Violations	1	Time In	
No. of Repeat Risk Factor/Intervention Violations	0	Time Out	

Establishment	Address	City/State	Zip Code	Telephone
LaFontaine Bar & Grill	101 West Branson Street	LaFontaine, Indiana	46940	(765) 981-2113
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
142	David Arnett	ROUTINE	Bar	

**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	Compliance Status	cos	R				
<b>Supervision</b>										
1 IN	OUT N/A N/O	Person in charge present, demonstrates knowledge, and performs duties		17 IN	OUT N/A N/O	Proper disposition of returned, previously served, reconditioned & unsafe food				
2 IN	OUT N/A N/O	Certified Food Protection Manager		18 IN	OUT N/A N/O	Proper cooking time & temperatures				
<b>Employee Health</b>										
3 IN	OUT N/A N/O	Management, food employee and conditional employee; knowledge, responsibilities and reporting		19 IN	OUT N/A N/O	Proper reheating procedures for hot holding				
4 IN	OUT N/A N/O	Proper use of restriction and exclusion		20 IN	OUT N/A N/O	Proper cooling time and temperature				
5 IN	OUT N/A N/O	Procedures for responding to vomiting and diarrheal events		21 IN	OUT N/A N/O	Proper hot holding temperatures				
<b>Good Hygienic Practices</b>										
6 IN	OUT N/A N/O	Proper eating, tasting, drinking, or tobacco products use		22 IN	OUT N/A N/O	Proper cold holding temperatures				
7 IN	OUT N/A N/O	No discharge from eyes, nose, and mouth		23 IN	OUT N/A N/O	Proper date marking and disposition				
<b>Preventing Contamination by Hands</b>										
8 IN	OUT N/A N/O	Hands clean & properly washed		24 IN	OUT N/A N/O	Time as a Public Health Control; procedures & records				
9 IN	OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		<b>Consumer Advisory</b>						
10 IN	OUT N/A N/O	Adequate handwashing sinks properly supplied and accessible		25 IN	OUT N/A N/O	Consumer advisory provided for raw/undercooked food				
<b>Approved Source</b>										
11 IN	OUT N/A N/O	Food obtained from approved source		<b>Highly Susceptible Populations</b>						
12 IN	OUT N/A N/O	Food received at proper temperature		26 IN	OUT N/A N/O	Pasteurized foods used; prohibited foods not offered				
13 IN	OUT N/A N/O	Food in good condition, safe, & unadulterated		27 IN	OUT N/A N/O	Food additives: approved & properly used				
14 IN	OUT N/A N/O	Required records available: molluscan shellfish identification, parasite destruction		28 IN	OUT N/A N/O	Toxic substances properly identified, stored, & used				
<b>Protection from Contamination</b>										
15 IN	OUT N/A N/O	Food separated and protected		29 IN	OUT N/A N/O	Compliance with variance/specialized process/HACCP				
16 IN	OUT N/A N/O	Food-contact surfaces; cleaned & sanitized		<b>Risk factors</b> 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.						

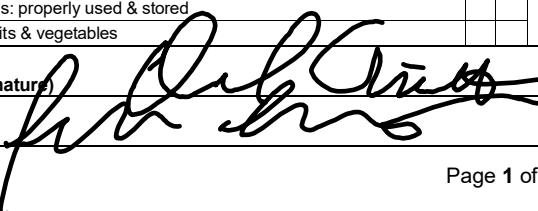
**GOOD RETAIL PRACTICES**

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	Compliance Status	cos	R				
<b>Safe Food and Water</b>										
30	Pasteurized eggs used where required			43	In-use utensils: properly stored					
31	Water & ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled					
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored & used					
<b>Food Temperature Control</b>										
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly					
34	Plant food properly cooked for hot holding			<b>Utensils, Equipment and Vending</b>						
35	Approved thawing methods used			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used					
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips					
<b>Food Identification</b>				49	Non-food contact surfaces clean					
37	Food properly labeled; original container			<b>Physical Facilities</b>						
<b>Prevention of Food Contamination</b>				50	Hot & cold water available; adequate pressure					
38	Insects, rodents, & animals not present			51	Plumbing installed; proper backflow devices					
39	Contamination prevented during food preparation, storage & display			52	Sewage & wastewater properly disposed					
40	Personal cleanliness			53	Toilet facilities: properly constructed, supplied, & cleaned					
41	Wiping cloths: properly used & stored			54	Garbage & refuse properly disposed; facilities maintained					
42	Washing fruits & vegetables			55	Physical facilities installed, maintained, & clean					
<b>Person In Charge (Signature)</b>				56	Adequate ventilation & lighting; designated areas used					

Date: 8-29-25

Inspector (Signature)  Follow-up: YES NO (Circle one) Follow-up Date:



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License/Permit #  
142

Date 8-29-25

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## OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT

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Compliance Status			cos	R	Compliance Status			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

## 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:
287	CUTTING BOARD needs resurfaced	30 days

STONE.COLA.BALD©GMAIL.COM

(e)  Fern R. Givens

**Person In Charge (Signature)**

Date:

**Inspector (Signature)**

Date: 8/29/25



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## Establishment

## Address

**City/State**

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LaFontaine Bar & Grill

101 West Branson Street

## LaFontaine, Indiana

46940

(765) 981-2113

## OBSERVATIONS AND CORRECTIVE ACTIONS

## Published Comment

**Person In Charge (Signature)**

Date:

**Inspector (Signature)**

Date: