



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

Release Date

10 Days

Date

11/4/2025

No. of Risk Factor/Intervention Violations

No. of Repeat Risk Factor/Intervention Violations

Time In

Time Out

Establishment LOANGE 12	Address	City/State	Zip Code	Telephone
License/Permit #	Permit Holder	Purpose of Inspection ROUTINE	Est. Type	Risk Category

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

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

Person In Charge (Signature)

[Handwritten Signature]

Date:

11/4/25

Inspector (Signature)

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

