



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

Release Date	10 Days	Date <i>9/5/25</i>
No. of Risk Factor/Intervention Violations	0	Time In
No. of Repeat Risk Factor/Intervention Violations	0	Time Out

Establishment	Address	City/State	Zip Code	Telephone
Metro North Elementary	3844 West 200 North	Wabash, Indiana	46992	(260) 563-8050
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
160	MSD of Wabash County	<i>Routine</i>	School	

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	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
Employee Health						
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
Good Hygienic Practices						
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
Preventing Contamination by Hands						
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		Consumer Advisory		
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
Approved Source						
11 IN	OUT N/A N/O	Food obtained from approved source		Highly Susceptible Populations		
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
Protection from Contamination						
15 IN	OUT N/A N/O	Food separated and protected		Conformance with Approved Procedures		
16 IN	OUT N/A N/O	Food-contact surfaces; cleaned & sanitized		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 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		Proper Use of Utensils				
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		
Food Temperature Control		Utensils, Equipment and Vending				
33	Proper cooling methods used; adequate equipment for temperature control		46	Gloves used properly		
34	Plant food properly cooked for hot holding		47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
35	Approved thawing methods used		48	Warewashing facilities: installed, maintained, & used; test strips		
36	Thermometers provided & accurate		49	Non-food contact surfaces clean		
Food Identification		Physical Facilities				
37	Food properly labeled; original container		50	Hot & cold water available; adequate pressure		
Prevention of Food Contamination		Plumbing		51	Plumbing installed; proper backflow devices	
38	Insects, rodents, & animals not present		52	Sewage & wastewater properly disposed		
39	Contamination prevented during food preparation, storage & display		53	Toilet facilities: properly constructed, supplied, & cleaned		
40	Personal cleanliness		54	Garbage & refuse properly disposed; facilities maintained		
41	Wiping cloths: properly used & stored		55	Physical facilities installed, maintained, & clean		
42	Washing fruits & vegetables		56	Adequate ventilation & lighting; designated areas used		
Person In Charge (Signature)	<i>Ashley T. Sharpe</i>	Date: <i>9/5/25</i>				
Inspector (Signature)	<i>Jenn</i>	Follow-up: YES NO (Circle one) Follow-up Date:				



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OBSERVATIONS AND CORRECTIVE ACTIONS

Published Comment

Person In Charge (Signature)

Date:

Inspector (Signature)

Date: