Reset Form

TEMPORARY EVENT INSPECTION REPORT

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

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: Obi's Barbecue	Telephone Number: 765-573-4541	Date of Inspection (mm/dd/yyyy): 6-19-26	ID Number:
Establishment Address (number and street, city, state, and ZIP code): 402 S. Washington St. Ste. C, Marion IN, 46953	Establishment ( ) _____ Owner		
Owner: Jeffrey Richardson	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) _____	Follow-up	Release Date (mm/dd/yy): 10 days
Owner's Address (number and street, city, state, and ZIP code): 9949 W. 100 N. Andrews, IN 46702		Summary of Violations: P 1 Pf ___ C 3 R ___	
Person in Charge:			
Responsible Person's E-mail: obisbarbecue@gmail.com		Menu Type (See back of page.) 1___2___3___4___5___	
Certified Food Handler: Sadie Jacobs			

• 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
185	C		- No wiping cloths in sanitizer solution	
189	C		- Container of BBQ sauce sitting on floor.	
183	C		- Scooping utensil laying in Mac-N-cheese, with handle contaminating food.	
140	P		- Hot water was not on and accessible upon inspection, when already serving food, which indicated hands had not been washed.	

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

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of non-potentially hazardous foods.
2	Limited menu (*1 or 2 main items*). 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.