



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

Release Date	10 Days	Date 9/9/25
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
Smitty's Bar & Grill	10 East Canal Street	Wabash, Indiana	46992	(260) 569-4846
License/Permit #	Permit Holder	Purpose of Inspection Rooting	Est. Type	Risk Category
113	Kingpin, Inc.		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
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
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
Safe Food and Water						
30		Pasteurized eggs used where required		43		Proper Use of Utensils
31		Water & ice from approved source		44		In-use utensils: properly stored
32		Variance obtained for specialized processing methods		45		Utensils, equipment & linens: properly stored, dried, & handled
Food Temperature Control						
33		Proper cooling methods used; adequate equipment for temperature control		46		Single-use/single-service articles: properly stored & used
34		Plant food properly cooked for hot holding		Utensils, Equipment and Vending		
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
Food Identification						
37		Food properly labeled; original container		49		Non-food contact surfaces clean
Prevention of Food Contamination						
38		Insects, rodents, & animals not present		Physical Facilities		
39		Contamination prevented during food preparation, storage & display		50		Hot & cold water available; adequate pressure
40		Personal cleanliness		51		Plumbing installed; proper backflow devices
41		Wiping cloths: properly used & stored		52		Sewage & wastewater properly disposed
42		Washing fruits & vegetables		53		Toilet facilities: properly constructed, supplied, & cleaned
Person In Charge (Signature)						
Inspector (Signature)						
Follow-up: YES NO (Circle one) Follow-up Date:						



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Date

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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

Person In Charge (Signature)

Date:

Inspector (Signature)

Date:



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OBSERVATIONS AND CORRECTIVE ACTIONS

Published Comment

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Date:

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Date: