



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

Release Date	10 Days	Date 5-1-25
No. of Risk Factor/Intervention Violations	0	Time In 9:48
No. of Repeat Risk Factor/Intervention Violations	0	Time Out 10:18

Establishment	Address	City/State	Zip Code	Telephone
Southwood Elementary School	840 East State Road 124	Wabash, Indiana	46992	(260) 563-8050
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
194	MSD of Wabash County	Routine	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											
<b>Supervision</b>																	
1 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Person in charge present, demonstrates knowledge, and performs duties		17 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Proper disposition of returned, previously served, reconditioned & unsafe food											
2 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Certified Food Protection Manager		18 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Proper cooking time & temperatures											
<b>Employee Health</b>																	
3 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Management, food employee and conditional employee; knowledge, responsibilities and reporting		19 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Proper reheating procedures for hot holding											
4 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Proper use of restriction and exclusion		20 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Proper cooling time and temperature											
5 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Procedures for responding to vomiting and diarrheal events		21 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Proper hot holding temperatures											
<b>Good Hygienic Practices</b>																	
6 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Proper eating, tasting, drinking, or tobacco products use		22 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Proper cold holding temperatures											
7 <input checked="" type="checkbox"/> IN	OUT N/A N/O	No discharge from eyes, nose, and mouth		23 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Proper date marking and disposition											
<b>Preventing Contamination by Hands</b>																	
8 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Hands clean & properly washed		24 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Time as a Public Health Control; procedures & records											
9 <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Adequate handwashing sinks properly supplied and accessible		25 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Consumer advisory provided for raw/undercooked food											
<b>Approved Source</b>							<b>Highly Susceptible Populations</b>										
11 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Food obtained from approved source		26 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Pasteurized foods used; prohibited foods not offered											
12 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Food received at proper temperature		27 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Food additives: approved & properly used											
13 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Food in good condition, safe, & unadulterated		28 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Toxic substances properly identified, stored, & used											
14 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Required records available: molluscan shellfish identification, parasite destruction		<b>Conformance with Approved Procedures</b>							<b>Risk factors</b>						
<b>Protection from Contamination</b>							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.										
15 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Food separated and protected		29 <input checked="" type="checkbox"/> IN	OUT N/A N/O	Compliance with variance/specialized process/HACCP											
16 <input checked="" type="checkbox"/> IN	OUT N/A N/O	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.

Compliance Status		COS	R	Compliance Status	COS	R				
<b>Safe Food and Water</b>										
30 <input checked="" type="checkbox"/> ✓	Pasteurized eggs used where required			43 <input checked="" type="checkbox"/> ✓	In-use utensils: properly stored					
31 <input checked="" type="checkbox"/> ✓	Water & ice from approved source			44 <input checked="" type="checkbox"/> ✓	Utensils, equipment & linens: properly stored, dried, & handled					
32 <input checked="" type="checkbox"/> ✓	Variance obtained for specialized processing methods			45 <input checked="" type="checkbox"/> ✓	Single-use/single-service articles: properly stored & used					
<b>Food Temperature Control</b>										
33 <input checked="" type="checkbox"/> ✓	Proper cooling methods used; adequate equipment for temperature control			46 <input checked="" type="checkbox"/> ✓	Gloves used properly					
34 <input checked="" type="checkbox"/> ✓	Plant food properly cooked for hot holding			<b>Utensils, Equipment and Vending</b>						
35 <input checked="" type="checkbox"/> ✓	Approved thawing methods used			47 <input checked="" type="checkbox"/> ✓	Food & non-food contact surfaces cleanable, properly designed, constructed, & used					
36 <input checked="" type="checkbox"/> ✓	Thermometers provided & accurate			48 <input checked="" type="checkbox"/> ✓	Warewashing facilities: installed, maintained, & used; test strips					
<b>Food Identification</b>										
37 <input checked="" type="checkbox"/> ✓	Food properly labeled; original container			49 <input checked="" type="checkbox"/> ✓	Non-food contact surfaces clean					
<b>Prevention of Food Contamination</b>										
38 <input checked="" type="checkbox"/> ✓	Insects, rodents, & animals not present			50 <input checked="" type="checkbox"/> ✓	Hot & cold water available; adequate pressure					
39 <input checked="" type="checkbox"/> ✓	Contamination prevented during food preparation, storage & display			51 <input checked="" type="checkbox"/> ✓	Plumbing installed; proper backflow devices					
40 <input checked="" type="checkbox"/> ✓	Personal cleanliness			52 <input checked="" type="checkbox"/> ✓	Sewage & wastewater properly disposed					
41 <input checked="" type="checkbox"/> ✓	Wiping cloths: properly used & stored			53 <input checked="" type="checkbox"/> ✓	Toilet facilities: properly constructed, supplied, & cleaned					
42 <input checked="" type="checkbox"/> ✓	Washing fruits & vegetables			54 <input checked="" type="checkbox"/> ✓	Garbage & refuse properly disposed; facilities maintained					
Person In Charge (Signature)	<i>Elizabeth Lamp</i>			Follow-up: YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	(Circle one)	Follow-up Date: 5-1-25				
Inspector (Signature)	<i>Jessica Cash</i>									



