



**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

Time In

9:48

Time Out

10:18

No. of Risk Factor/Intervention Violations

0

No. of Repeat Risk Factor/Intervention Violations

0

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
Supervision			
1	IN OUT N/A N/O Person in charge present, demonstrates knowledge, and performs duties		
2	IN OUT N/A N/O Certified Food Protection Manager		
Employee Health			
3	IN OUT N/A N/O Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN OUT N/A N/O Proper use of restriction and exclusion		
5	IN OUT N/A N/O Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices			
6	IN OUT N/A N/O Proper eating, tasting, drinking, or tobacco products use		
7	IN OUT N/A N/O No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
8	IN OUT N/A N/O Hands clean & properly washed		
9	IN OUT N/A N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN OUT N/A N/O Adequate handwashing sinks properly supplied and accessible		
Approved Source			
11	IN OUT N/A N/O Food obtained from approved source		
12	IN OUT N/A N/O Food received at proper temperature		
13	IN OUT N/A N/O Food in good condition, safe, & unadulterated		
14	IN OUT N/A N/O Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination			
15	IN OUT N/A N/O Food separated and protected		
16	IN OUT N/A N/O Food-contact surfaces; cleaned & sanitized		

Compliance Status		COS	R
17	IN OUT N/A N/O Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety			
18	IN OUT N/A N/O Proper cooking time & temperatures		
19	IN OUT N/A N/O Proper reheating procedures for hot holding		
20	IN OUT N/A N/O Proper cooling time and temperature		
21	IN OUT N/A N/O Proper hot holding temperatures		
22	IN OUT N/A N/O Proper cold holding temperatures		
23	IN OUT N/A N/O Proper date marking and disposition		
24	IN OUT N/A N/O Time as a Public Health Control; procedures & records		
Consumer Advisory			
25	IN OUT N/A N/O Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26	IN OUT N/A N/O Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances			
27	IN OUT N/A N/O Food additives: approved & properly used		
28	IN OUT N/A N/O Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures			
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

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
Safe Food and Water			
30	✓ Pasteurized eggs used where required		
31	✓ Water & ice from approved source		
32	✓ Variance obtained for specialized processing methods		
Food Temperature Control			
33	✓ Proper cooling methods used; adequate equipment for temperature control		
34	✓ Plant food properly cooked for hot holding		
35	✓ Approved thawing methods used		
36	✓ Thermometers provided & accurate		
Food Identification			
37	✓ Food properly labeled; original container		
Prevention of Food Contamination			
38	✓ Insects, rodents, & animals not present		
39	✓ Contamination prevented during food preparation, storage & display		
40	✓ Personal cleanliness		
41	✓ Wiping cloths: properly used & stored		
42	✓ Washing fruits & vegetables		

Compliance Status		COS	R
Proper Use of Utensils			
43	✓ In-use utensils: properly stored		
44	✓ Utensils, equipment & linens: properly stored, dried, & handled		
45	✓ Single-use/single-service articles: properly stored & used		
46	✓ Gloves used properly		
Utensils, Equipment and Vending			
47	✓ Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	✓ Warewashing facilities: installed, maintained, & used; test strips		
49	✓ Non-food contact surfaces clean		
Physical Facilities			
50	✓ Hot & cold water available; adequate pressure		
51	✓ Plumbing installed; proper backflow devices		
52	✓ Sewage & wastewater properly disposed		
53	✓ Toilet facilities: properly constructed, supplied, & cleaned		
54	✓ Garbage & refuse properly disposed; facilities maintained		
55	✓ Physical facilities installed, maintained, & clean		
56	✓ Adequate ventilation & lighting; designated areas used		

Person In Charge (Signature)	Elizabeth Lamb	Date:	5-1-25
Inspector (Signature)	Erin Cash	Follow-up: YES NO (Circle one)	Follow-up Date:



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194

Date

Establishment

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Address

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City/State

Wabash, Indiana

Zip Code

46992

Telephone

(260) 563-8050

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, Indiana Retail Food Establishment Sanitation Requirements. Violations cited in this report must be corrected within the time frames below or as stated in Section 475 and 476 of the Indiana Retail Food Establishment Food Code.

Complete by Date:

Published Comment

Person In Charge (Signature)

Date:

Inspector (Signature)

Date: