



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

Release Date

10 Days

Date **8-19-26**
Time In
Time Out

No. of Risk Factor/Intervention Violations

5

No. of Repeat Risk Factor/Intervention Violations

1

Establishment	Address	City/State	Zip Code	Telephone
The Inn Pub & Grill	206 North Walnut Street	North Manchester, Indiana	46962	(260) 982-4005
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
275	Robert Draper	Routine	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				Time/Temperature Control for Safety			
1	IN OUT N/A N/O			17	IN OUT N/A N/O		
Person in charge present, demonstrates knowledge, and performs duties				Proper disposition of returned, previously served, reheated & unsafe food			
2	IN OUT N/A N/O			Time/Temperature Control for Safety			
Certified Food Protection Manager				18	IN OUT N/A N/O		
Employee Health				Proper cooking time & temperatures			
3	IN OUT N/A N/O			19	IN OUT N/A N/O		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper reheating procedures for hot holding			
4	IN OUT N/A N/O			20	IN OUT N/A N/O		
Proper use of restriction and exclusion				Proper cooling time and temperature			
5	IN OUT N/A N/O			21	IN OUT N/A N/O		
Procedures for responding to vomiting and diarrheal events				Proper hot holding temperatures			
Good Hygienic Practices				22	IN OUT N/A N/O		
6	IN OUT N/A N/O			Proper cold holding temperatures			
Proper eating, tasting, drinking, or tobacco products use				23	IN OUT N/A N/O		
7	IN OUT N/A N/O			Proper date marking and disposition			
No discharge from eyes, nose, and mouth				24	IN OUT N/A N/O		
Preventing Contamination by Hands				Consumer Advisory			
8	IN OUT N/A N/O			25	IN OUT N/A N/O		
Hands clean & properly washed				Consumer advisory provided for raw/undercooked food			
9	IN OUT N/A N/O			Highly Susceptible Populations			
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				26	IN OUT N/A N/O		
10	IN OUT N/A N/O			Pasteurized foods used; prohibited foods not offered			
Adequate handwashing sinks properly supplied and accessible				Food/Color Additives and Toxic Substances			
Approved Source				27	IN OUT N/A N/O		
11	IN OUT N/A N/O			Food additives: approved & properly used			
Food obtained from approved source				28	IN OUT N/A N/O		
12	IN OUT N/A N/O			Toxic substances properly identified, stored, & used			
Food received at proper temperature				Conformance with Approved Procedures			
13	IN OUT N/A N/O			29	IN OUT N/A N/O		
Food in good condition, safe, & unadulterated				Compliance with variance/specialized process/HACCP			
14	IN OUT N/A N/O			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.			
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							

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	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				46	Gloves used properly		
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending			
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				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)

Date:

8-19-26

Inspector (Signature)

Follow-up: YES NO (Circle one) Follow-up Date:



(260) 982-4005

58	IN OUT N/A N/O	Mobile Retail Food Establishment
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Temp

38°

40²

Cold-held baked potatoes 35"

Complete by Date:

23/2/14 - No date marking on sauces.
(PF)

53/420	- Needs self-closer on women's restroom. (c)	11/19/26
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48/281	- No sanitizer test strips. (Pf)	9/2/26
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15/175	- Ice bin needs lid to protect being exposed to contamination. (c)	9/2/26
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33/181	- Defrost Freezers (c) - Repeat	9/19/26

Date: 8-19-26

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License/Permit #
275

Date

Establishment The Inn Pub & Grill	Address 206 North Walnut Street	City/State North Manchester, Indiana	Zip Code 46962	Telephone (260) 982-4005
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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: