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 Tim's Thai 2 Go	**Telephone Number** 850-603-0635 Establishment ( ) _____ Owner	**Date of Inspection** (*mm/dd/yyyy*) 7-13-26	**ID Number**
Establishment Address (*number and street, city, state, and ZIP code*) 296 E. Hill St. Wabash, IN 46992			
Owner Tim Nelson	**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*)		**Summary of Violations:** P 1 Pf ___ C ___ R ___	
Person in Charge Tim Nelson			
Responsible Person's E-mail timsthai2go@gmail.com		**Menu Type** *(See back of page.)* 1 ___ 2 ___ 3 ___ 4 ___ 5 ___	
Certified Food Handler Jennifer Nelson			

- **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
140	P		- No hot water was turned on upon inspection, which indicated no handwashing was taking place while serving. Owner got water turned on to continue serving.	COS

Received by (*name and title printed*):	Inspected by (*name and title printed*): Rachel Landis, EHS
Received by (*signature*):	Inspected by (*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.