



Delaware County Health Department

100 West Main Street, Room 207

Muncie, Indiana 47305

Phone (765)747-7721

Fax (765)747-7747

email - dchealth@co.delaware.in.us

CERTIFIED FOOD HANDLER		
GEORGE W HOVEY	# 486670	Expire _____
Date of Inspection 12/16/09	Release Date 12/26/09	Follow Up (Yes - No) NO

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Based on an inspection this day, the item(s) noted below identify violation(s) of 410 IAC 7 - 24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

ORIGINAL

Establishment Name VERA MAE'S BISTRO AND BALLIARD HALL		Telephone Number (765) 747-4941	
Establishment Address (number and street, city, state, ZIP code) 207 AND 209 S. WALNUT ST. MUNCIE IN 47305			
E-Mail Address VERAMAESBISTRO@AOL.COM		IN 47305	
Owner's Name VERA MAE'S LTD			
Owner's Address (city, state, ZIP code) 209 S WALNUT ST MUNCIE IN 47305		IN 47305	
Name of Person In Charge KENT W SHUFF			
Establishment Identification Number 325	County 1 8	District T G T	Purpose: 1 - ROUTINE
		Menu Type: 3 - ADVANCED PREP	
SUMMARY OF VIOLATIONS:			
CRITICAL / NON-CRITICAL / REPEAT			
C <u>1</u> NC <u>3</u> R <u> </u>			

* Critical items are identified in the narrative columns marked "C" ("NC" Non-Critical)

* Violation(s) repeated from previous inspections are denoted in the "SUMMARY OF VIOLATIONS" and in the narrative below as "R".

Annex Key	C / NC	R	Section #	Narrative	Corrected By Date
5.5ABCD	C		187	Section 187..Potentially hazardous food; hot and cold holding. The following food items were sitting out on food prep tables and was not in temperature control a) a bowl of Mayo and eggs had a measured temperature of 61F. b) a bowl of crab meat had a measured temperature of 72F. c) a pan of sliced ham had a measured temperature of 55F	Today
8, 17D	NC		295	Section 295..Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils. The arbroiler has a build up of grease	Today
13B	NC		439	Section 439..Separation of poisonous or toxic materials. There was 2 bottles of cleaning chemicals stored on the food prep tables.	Today
23A	NC		431	Section 431..Physical structures; restrictions and frequency of cleaning. The ceiling tiles and vents were not maintained clean	Today

COMPLETED

Received By (Name and Title Printed) <i>Randy Towne</i>	Inspected By: TERRY TROXELL
Received By: (Signature) <i>Randy Towne</i>	Inspector Signature: <i>Terry Troxell</i>
Page 1 of <u> </u>	

OFFICE COPY