

**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**

Angelo E. Young

# 6582916

Expire 07/22/2014

Date of Inspection

10/31/12

Release Date

11/10/12

Follow Up (Yes - No)

NO

**RETAIL FOOD ESTABLISHMENT INSPECTION REPORT 10:45-2:00**

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.

Establishment Name <b>VERA MAE'S BISTRO AND BALLIARD HALL</b>		Telephone Number <b>(765) 747-4941</b>	
Establishment Address (number and street, city, state, ZIP code) <b>207 AND 209 S. WALNUT ST. MUNCIE IN 47305</b>			
E-Mail Address <b>KENT@VERAMAES.COM</b>		Purpose: <b>1 - ROUTINE</b>	Menu Type: <b>3 - ADVANCED PREP</b>
Owner's Name <b>VERA MAE'S LTD</b>		SUMMARY OF VIOLATIONS:  CRITICAL / NON-CRITICAL / REPEAT  C <u>2</u> NC <u>5</u> R <u>1</u>	
Owner's Address (city, state, ZIP code) <b>209 S WALNUT ST MUNCIE IN 47305</b>			
Name of Person In Charge <b>KENT W SHUFF</b>			
Establishment Identification Number <b>325</b>	County <b>1 8</b>	District <b>SIP</b>	

\* 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
				AN EMPLOYEE HEALTH POLICY WAS DISCUSSED.	
10	C		136	Section 136..Eating, drinking, or using tobacco; An open employee drinking glass was observed on the prep table in the cooking area.	Today
11	C		171	Section 171..Preventing contamination from hands; While preparing food and plates for consumers the whole kitchen staff was observed using bare hand contact on multiple ready to eat foods and "clean" plates such as but not limited to;	Today
				wraps, sandwiches, salads, lettuce, pickle spears, cooked fish, sliced tomatoes, onions. Also single service gloves are being changed with hands being washed consistently.	
16C, 17D	NC		236	Section 236..Linens and napkins; use limitation; Fresh produce such as lettuce is stored in direct contact with linen towels in the kitchen reach in refrigeration unit across from the walk-in cooler.	Already corrected
8, 17D	NC	R	295	Section 295..Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils; The trays and bus tubs under at under counter prep tables were found with accumulations of food debris and spillage. The "clean" equipment and dishes in these	24 Hours
				tubs and trays were observed to be soiled with food residue. The soda "guns" at both bars have an accumulation of residue. The "gun holster" at the front bar has an accumulation of residue.	
17B	NC		216	Section 216..Nonfood-contact surfaces; The shelving units in the back room where chaffing and serving dishes are stored is made of unsealed particle board and lumber	3 months
20B	NC		351	Section 351..Toilet room receptacle; covered; The woman's restroom does not have a covered waste receptacle.	7 days
23B	NC		410	Section 410..Functionality of light bulbs and protective shielding; The fluorescent lights in the basement dry storage area do not have light shields.	30 Days

Received By (Name and Title Printed)

Steven Fennimore

Inspected By:

SHARON PATTEE

Received By: (Signature)

Inspector Signature:

Page 1 of 1

**OFFICE COPY**