

**Delaware County Health Department**

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CERTIFIED FOOD HANDLER

REGINA CLASPELL

6724425

Expire 2014

Date of Inspection

3/15/11

Release Date

3/25/11

Follow Up (Yes - No)

YES

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.

Establishment Name PIZZA KING #10		Telephone Number (765) 288-7724	
Establishment Address (number and street, city, state, ZIP code) 109 E MCGALLIARD RD MUNCIE IN 47303			
E-Mail Address COMCOUNT@AOL.COM		Purpose: 1 - ROUTINE	
Owner's Name SWARTZ RESTAURANT, INC		Menu Type: 5 - EXTENDED LIFE/SHELF	
Owner's Address (city, state, ZIP code) 4111 N WHEELING AVE MUNCIE IN 47304-1430		SUMMARY OF VIOLATIONS: CRITICAL / NON-CRITICAL / REPEAT C <u>4</u> NC <u>7</u> R <u>2</u>	
Name of Person In Charge JERRY RILEY			
Establishment Identification Number 90	County 1 8 District T G T		

* 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
25	NC	R	115	Section 115..Contents of a HACCP plan. The establishment could not produce a HACCP plan for the reduced oxygen packaging of the pizzas to be shipped out to customers and for the placement of the pizzas in other pizza establishments.	Today
14	C	R	195	Section 195..Reduced oxygen packaging; criteria. The establishment does reduced oxygen packaging of pizzas and does not have any documentation on HACCP plan in use.	Today
16A	NC		146	Section 146..Food labels. The packaged Take & Bake (Modified Atmospheric Packaging - MAP) was observed with out all the required labeling such as list of ingredients, Manufacture or name of maker, and weight of the product.	Today
11	C		171	Section 171..Preventing contamination from hands. An employee was observed making pizzas with their bare hands with the same ingredients to make the Take & Bake pizzas.	Today
5.5ABCD	C		187	Section 187..Potentially hazardous food; hot and cold holding. The following food items were not being held at the required temperatures for cold holding A) Sausage on the make table had a measured temperature of 46F	Today
				B) Food items in the walk in cooler for the Take & Bake pizzas had a measured temperature 1 - Cheese at 42F, 2 - Sausage at 43F, 3 - Butter at 43F	
17F	NC		243	Section 243..Single-service and single-use article. The following single service items for the Take & Bake pizzas were observed to be soiled. a) Plastic bags for Take & Bake had dust	Today
				b) Cardboard shipping boxes for the Take & Bake were observed being stored on the floor. c) Cardboard trays for the Take & bake were observed soiled with dust.	
17F	NC		243	Section 243..Single-service and single-use article. Single service items that was not part of the Take & Bake operation were being stored in the MAP operations processing room such as cups and take out boxes	Today
17A	NC		254	Section 254..Accuracy of temperature measuring devices. The temperature measuring device in use was observed to be in accurate by 13 degrees.	Today

Received By (Name and Title Printed)

Inspected By:

TERRY TROXELL / DAN MILLER

Received By: (Signature)

Inspector Signature:

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