



**Delaware County Health Department**  
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Muncie, Indiana 47305  
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**CERTIFIED FOOD HANDLER**

**TAMMY WHEELER** # **TE20077985** Expire \_\_\_\_\_  
Date of Inspection 5/3/10 Release Date 5/13/10 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.

Establishment Name <b>VILLAGE PANTRY #596</b>		Telephone Number <b>765-751-1536</b>	
Establishment Address (number and street, city, state, ZIP code) <b>911 S TILLOTSON MUNCIE IN 47304</b>			
E-Mail Address		Purpose: <b>1 - ROUTINE</b>	Menu Type: <b>1 - LIMITED PREP</b>
Owner's Name <b>VILLAGE PANTRY LLC</b>		<b>SUMMARY OF VIOLATIONS:</b>  CRITICAL / NON-CRITICAL / REPEAT  <b>C 1 NC 1 R</b>	
Owner's Address (city, state, ZIP code) <b>P O BOX 3227 WILMINGTON NC 28406</b>			
Name of Person In Charge <b>VILLAGE PANTRY LLC</b>			
Establishment Identification Number <b>265</b>			
		County <b>1 8</b>	District <b>T G T</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"

**ORIGINAL**

Annex Key	C / NC	R	Section #	Narrative	Corrected By Date
5.5ABCD	C		187	Section 187..Potentially hazardous food; hot and cold holding units were not maintaining the required holding temperatures a) Good humor single service ice cream freezer is sitting in direct sunlight causing the top half of the ice cream in the unit to have a measured temperature of 22F and was soft at touch b) Ice cream reach in freezer had a measured temperature of 19 - 23F and was soft at touch. c) Deli reach in cooler had a measured temperature range from 45 - 50F on the cold foods stored in the unit	Today
8, 17D	NC		295	Section 295..Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils. The beverage dispenser nozzles had a build up of sticky substance and was not clean to sight or touch.	Today

**COMPLETED**

Received By (Name and Title Printed) <b>Tammy Wheeler</b>	Inspected By: <b>TERRY TROXELL</b>
Received By: (Signature) <i>Tammy Wheeler</i>	Inspector Signature: <i>Terry Troxell</i>