

**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

JAMES HICKEY

#

Expire

Date of Inspection

6/1/10

Release Date

6/11/10

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 MCL RESTAURANT & BAKERY		Telephone Number (317) 289-3955
Establishment Address (number and street, city, state, ZIP code) 3501 N GRANVILLE MUNCIE IN 47303		
E-Mail Address		
Owner's Name MCL CAFETERIA		
Owner's Address (city, state, ZIP code) 2730 E 62ND STREET INDIANAPOLIS IN 46220		
Name of Person In Charge KEITH RAMSEY		
Establishment Identification Number 59	County 1 8	District CDS
<div style="float: right; text-align: center;">ORIGINAL Purpose: 1 - ROUTINE Menu Type: 4 - EXTENSIVE PREP</div> <div style="clear: both;"></div> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;">SUMMARY OF VIOLATIONS: CRITICAL / NON-CRITICAL / REPEAT C 4 NC 0 R 1</div>		

* 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
2A	C		120	Section 120..Responsibility to require reporting by food employees and applicants- NO ILLNESS REPORTING POLICY IS ON FILE FOR EMPLOYEES.	Today
9	C		129	Section 129..When to wash hands- OBSERVED EMPLOYEES HANDLE DIRTY DISHES AND THEN CLEAN DISHES WITHOUT WASHING HANDS BEFORE TOUCH CLEAN DISHES.	Today
10	C	X	136	Section 136..Eating, drinking, or using tobacco- OBSERVED EMPLOYEE IN FOOD PREPARATION DRINK FROM A DRINK THAT HAD NO STRAW, EMPLOYEE DRINK WAS STORED ON SHELF WITH FOOD ABOVE A FOOD PREP TABLE	Today
5.5ABCD	C		187	Section 187..Potentially hazardous food; hot and cold holding- FRIED CHICKEN ON SERVING LINE WAS HELD AT 112 DEGREES SLAW ON SERVING LINE WAS AT 50 DEGREES COTTAGE CHEESE IN COOLER BEHIND SERVING LINE WAS AT 49 DEGREES. TWO COOLERS BEHIND THE SERVING LINE WERE NOT HOLDING FOOD AT PROPER TEMPERATURES.	Today

Received By (Name and Title Printed)

James Hickey, Chef Manager

Inspected By:

CHRISTINE DELY-STINSON, REHS

Received By: (Signature)

Inspector Signature:

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