

**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

WENDY ENGLE

7852528

Expire 2016-05-10
00:00:00

Date of Inspection

4/4/12

Release Date

4/14/12

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 (765) 289-2955 | |
| Establishment Address (number and street, city, state, ZIP code) 3501 N GRANVILLE - MALL MUNCIE IN 47303 | | | |
| E-Mail Address MCL22_MUNCIE@MCLHOMEMADE.COM | | Purpose: 1 - ROUTINE | |
| Owner's Name MCL | | Menu Type: 4 - EXTENSIVE PREP | |
| 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 SIP | |
| SUMMARY OF VIOLATIONS: CRITICAL / NON-CRITICAL / REPEAT C <u>3</u> NC <u>3</u> R <u>0</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 |
|-----------|--------|---|-----------|--|-------------------|
| 11 | C | | 171 | Section 171..Preventing contamination from hands; One food service employee was observed cutting raw tomatoes being used for garden salads, with her bare hands. | Already corrected |
| 12A | C | | 345 | Section 345..Hand washing facility maintenance; At the hand sink next to the steamer, food particulate such as broccoli florets and green beans were observed in the bottom of the sink. At two hand sinks metal pan scrubbers were observed. | Today |
| | | | | at the baking hand sink, pot and pan detergent automatic dispenser is installed, a scrubber was observed and "clean" baking equipment was observed drying. There was a "hand washing only" sign above this sink. In the dish room the hand sink had | |
| | | | | several utensils stored in it and cold water was not available due to the lack of the "cold" foot pedal. | |
| 16F | NC | | 234 | Section 234..In-use utensils; between-use storage; At the hot food kitchen prep counter a soiled spatula was stored between the wall and the grout of the prep counter. Also at this counter a container of soiled equipment was stored "as clean". In | Already corrected |
| | | | | the baking area, food service utensils were stored in stagnate 90F water with floating food debris. An employee was observed reaching into the water to find a utensil with his bare hands. | |
| 17DEF | NC | | 244 | Section 244..Storage prohibitions; At the baking counter and at the dish room hand sinks "clean" food equipment was observed stored under the hand towel dispenser and subject to water from the hand sink. | Already corrected |
| 8 | C | | 303 | Section 303..Cleaning and sanitizing food contact surfaces; At the baking counter food equipment is being washed but not sanitized. | 1 hour |
| 24 | NC | | 413 | Section 413..Protected outer openings; At the back door there is a gap due to the lack of weather stripping. | 1 Week |
| COMPLETED | | | | | |

| | |
|---|---|
| Received By (Name and Title Printed) Brent Andrzejewski | Inspected By: SHARON PATTEE |
| Received By: (Signature) <i>Brent Andrzejewski</i> | Inspector Signature: <i>Sharon Pattee</i> |
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