



**RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT**

State Form 48669 (R2/2-05)
SDH Form 51-0001

**DELAWARE COUNTY
DEPARTMENT OF HEALTH
100 W MAIN RM 207
MUNCIE IN 47305-2874
(765) 747-7721**

Based on an inspection this day, the item(s) noted below identify violations 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 () Establishment 765-289-2955 () Owner | Date of Inspection (mm/dd/yr) 12-18-12 | ID # 59 |
| Establishment Address (number and street, city, state, ZIP code) 3501 N Grandville, Muncie IN 47303 | | Follow-up Yes | Release Date 12-28-12 |
| Owner Graig McGaughey | Purpose: 1. Routine | Summary of Violations: C3 NC 1 R - | |
| Owner's Address 3501 N Grandville, Muncie IN 47303 | 2. Follow-up | Menu Type (See back of page) | |
| Person in Charge Wendy Engle | 3. Complaint | 1 2 3 <input checked="" type="checkbox"/> 4 5 | |
| Responsible Person's E-mail N/A | 4. Pre-Operational | | |
| Certified Food Handler Wendy Engle ex 5/2016 | 5. Temporary | | |
| | 6. HACCP | | |
| | 7. Other (list) | | |

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" **3:02-6:15**

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS

| Section# | C/NC | R | Narrative | To Be Corrected By |
|----------|------|---|---|---------------------------|
| 136 | C | | • One food service employee had an open drinking glass on the prep counter where she was working | already corrected |
| 187 | C | | • In the following areas food measured above 41F. In the bakery, reach in cooler pasteurized egg, in the walk-in cooler; macaroni, roast beef, chicken. In the cook prep area the chicken batter. At the serving line, delved eggs 48.4F, cut watermelon 46F. | 24 hours to problem solve |
| 344 | C | | • The hand washing sink in the bakery/salad prep area has a sign for "hand washing only" but dish soap is distributed here • a pot scrubber was found in the sink. The buffalo chopper was drying beside the sink | 24 hours |
| 430 | NC | | "Pot holes" ^{missing floor tiles} are holding water in the dishroom | 3 months |

COMPLETED

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| Received by (name and title printed): Wendy Engle Chef Manager | Inspected by (name and title printed): Sharon I Patten |
| Received by (signature): <i>Wendy Engle</i> | Inspected by (signature): <i>Sharon I Patten</i> |
| cc: | cc: |