



Delaware County Health Department
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CERTIFIED FOOD HANDLER

SETH CRUZ CRISTOBAL # 5364156

Expire _____

Date of Inspection
8/7/12

Release Date
8/17/12

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 PUERTO VALLARTA		Telephone Number 765-287-8897	
Establishment Address (number and street, city, state, ZIP code) 4000 N. BROADWAY MUNCIE IN 47303			
E-Mail Address puertovallarta1994@hotmail.com		Purpose: 1 - ROUTINE	
Owner's Name PUERTO VALLARTA		Menu Type: 3 - ADVANCED PREP	
Owner's Address (city, state, ZIP code) 4000 N BROADWAY AVE MUNCIE IN 47303			
Name of Person In Charge PUERTO VALLARTA			
Establishment Identification Number 248	County 1 8	District T G T	

SUMMARY OF VIOLATIONS:
 CRITICAL / NON-CRITICAL / REPEAT
 C 1 NC 7 R _____

* 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
16C	NC		177	Section 177..Food storage. A bag of onion was observed stored on the floor in the dry storage room.	Today
16C	NC		179	Section 179..Food display. Several pans of food in the walk in cooler did not have any cover on the container protecting the product. Also 2 containers of Ice cream was observed stored above clean pitchers in the freezer for beer dispensing.	Today
				Also 2 employees were observed working at a food prep sink 1 was prepping raw shrimp and the other was prepping ready to eat lettuce at the same time.	
7C	C		200	Section 200..Food contact with equipment and utensils. A chest freezer was being used as a food prep table to cut lettuce.	corrected on site
16F	NC		234	Section 234..In-use utensils; between-use storage. An employee was observed dipping salsa with a dirty plastic container out of another container for service. Also plastic glasses were being used to dispense ice.	Today
17D	NC		238	Section 238..Storage of soiled linens.. Several dirty linens rags were being stored on racks, inside service bin, and on the floor.	Today
17DEF	NC		244	Section 244..Storage prohibitions. Several boxes of single service items were being stored on the basement floor.	Today
8, 17D	NC		295	Section 295..Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils. . The following non-food contact surface where not being maintained clean to sight or touch. a) Bulk containers that hold chips. b) Drink Station. c) Reach in	Today
				coolers and freezers have spills and the rack was observed covered with food residual	
23A	NC		431	Section 431..Physical structures; restrictions and frequency of cleaning. The floors in the walk in cooler and back storage room was observed with food debris and trash.	Today

Received By (Name and Title Printed) Emanuel Escamilla	Inspected By: TERRY TROXELL
Received By: (Signature) <i>[Signature]</i>	Inspector Signature: <i>[Signature]</i>

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