



**RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT**

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

**GRANT COUNTY HEALTH DEPT.
FOOD DIVISION
401 SOUTH ADAMS STREET
MARION, IN 46953**

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 CASA GRANDE Mexican Bar/Grill | Telephone Number 765 498 1888 | Date of Inspection (mm/dd/yr) 5/22/19 | ID # 27 |
| Establishment Address (number and street, city, state, ZIP code) 6732 Amy way DR Gas city | () Owner | Follow-up YES | Release Date 6/1/19 |
| Owner Rosalio Sanchez / Ricardo Rivera | Purpose: 1. Routine | Summary of Violations: C 4 NC 4 R 1 | |
| Owner's Address 700 W HARVARD Av - Muncie | 2. Follow-up | Menu Type (See back of page) 1 2 3 X 4 5 | |
| Person in Charge Noe Sanchez | 3. Complaint | | |
| Responsible Person's E-mail N/A | 4. Pre-Operational | | |
| Certified Food Handler Noe Sanchez 9-2317 | 5. Temporary | | |
| | 6. HACCP | | |
| | 7. Other (list) | | |

- CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
- VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

| Section# | C/NC | R | Narrative | To Be Corrected By |
|----------|------|---|--|--------------------|
| 295 | C | | THE FOLLOWING "FOOD CONTACT" SURFACES SOILED WITH FOOD DEBRIS | TODAY |
| | | X | 1) CAN OPENER BLADE/BASE | |
| | | | 2) +/- 30 BASKETS hold chips | |
| | | | 3) CHIP SCOOP | |
| 295 | NC | | THE FOLLOWING "Non-food" CONTACT SURFACES SOILED WITH FOOD DEBRIS | TODAY |
| | | | 1) TRUE COOLER HANDLES, DOORS, INSIDE | |
| 191 | C | | QUESO / REFRIED BEANS IN WALK-IN COOLER NOT DATAMARKED | TODAY |
| 187 | C | | QUESO IN WARMING UNIT AT grill area TEMPED 98°F / 111°F ALSO container AT WAITER/WAITRESS STATION TEMPED 111°F | TODAY corrected |
| 138 | NC | | EMPLOYEES IN KITCHEN AND WAREWASHING NO HATS, NO BEARD GUARDS | TODAY |
| 304 | NC | | METAL PANS ON RACK still wet from WASH, SANITIZE RINSE, SANITIZE NOT AIR DRYING | TODAY |
| 415 | C | | KNIVES IN KITCHEN, AT BAR AREA | TODAY |
| 298 | NC | | MICROWAVE IN FRONT AREA SOILED w/ food debris | TODAY |

| | |
|---|---|
| Received by (name and title printed): X Noe Sanchez | Inspected by (name and title printed): Ralph [unclear] Dean Small - FSD |
| Received by (signature): X Noe Sanchez | Inspected by (signature): Ralph [unclear] Dean Small FSD |

| | | |
|-----|-----|-----|
| cc: | cc: | cc: |
|-----|-----|-----|

GRANT COUNTY HEALTH DEPARTMENT

Phone 765-651-2401
Fax 765-651-2419

DATE: 5-31-19

Grant County Health Department
401 S. Adams St.
Marion, IN. 46953

The following is a response to the inspection report executed by the Grant Co. Health Department Food Safety Officer Dale Carr / Dean Small from the Grant Co. Health Department on 5/22/19.

- | DATE: | Action Taken: |
|------------|---|
| <u>295</u> | <u>We are Washed all day's Can opener and base the baskets and chip scoop.</u> |
| <u>295</u> | <u>True cooler we Washed and cleaning all day's</u> |
| <u>191</u> | <u>we marked all Food w/ source and date's</u> |
| <u>187</u> | <u>we check all days are the temperature at 145^{°F} or more before server.</u> |
| <u>138</u> | <u>the employe's we training do wash the hand's and use the hat's. Hairnets</u> |
| <u>304</u> | <u>Metal Pans we are checking are drying /</u> |
| <u>415</u> | <u>knats in kitchen and bar are we are working on that</u> |
| <u>298</u> | <u>Microwave cleaning all night's</u> |

(PLEASE FORWARD THIS FORM TO THE GRANT COUNTY HEALTH DEPARTMENT BY MAIL OR FAX WITHIN 10 DAYS).

Name of Respondent: Abra Sanchez Title: Manager
 Establishment Name: Casa Grande Mex Grill and Bar
 Address: 6732 Amy Way Dr Gas City Indiana 46933

• Attach additional sheets as needed.