



**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  
11/11/18 W.S.V.C.

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 <b>KING CYROS</b>	Telephone Number 765 Establishment <b>(606) 944</b>	Date of Inspection (mm/dd/yr) <b>12/12/18</b>	ID # <b>27</b>
Establishment Address (number and street, city, state, ZIP code) <b>215 S. MILLER AVE - MARION IN</b>	Owner <b>JIMMY / DEBORAH NIKOLULIS</b>	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up <b>YES</b> Release Date <b>12/22/18</b>
Owner's Address <b>1403 IRONWOOD DRIVE - MARION</b>	Person in Charge <b>AMY OWSELY</b>	Summary of Violations: <b>C 3 NC 6 R 6</b>	
Responsible Person's E-mail <b>N/A</b>	Certified Food Handler <b>ABBY ALUMBUGH</b> EXPIRES <b>JULY 2019</b>	Menu Type (See back of page) <b>1 2 3 X 4 5</b>	

- 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
138	NC	✓	1- food prep, 1- WAREWASHING PERSON WORKING WITHOUT EFFECTIVE HAIRNETS	TODAY
191	C	✓	IN THE BACK FLOOR COOLER, CHICKEN SALAD, TURKEY ECT. NOT DATE MARKED AS TO WHEN MADE	TODAY
187	C	✓	IN BACK TRUE FLOOR COOLER, PRODUCT IS NOT BEING HELD AT 41°F 1) CHICKEN 44°F 2) TURKEY 46°F 3) PORK 45°F 4) CHICKEN SALAD 46°F 5) RICE 44°F 6) LASAGNA 43°F	TODAY PRODUCT DISCARDED BY MANAGER
		✓	IN front NORTH / SOUTH FLOOR COOLERS NOT MAINTAINING 41°F 1) HOT DOGS 49°F 2) PIZZA PUFFS 50°F 3) CHICKEN SALAD 46°F 4) FETA 49°F 5) CUCUMBER SAUCE 50°F	ALL MADE YESTERDAY 12/11/18
295	C	✓	THE following food contact ITEMS ARE SOILED WITH OLD FOOD DEBRIS. 1) CAN OPENER BLADE / BASE 2) CLEAN UTENSILS IN (3) SOILED TUBS STORED AS clean	TODAY

Received by (name and title printed): <b>X Amy Owseley</b>	Inspected by (name and title printed): <b>R Dale Carr - FSID</b>
Received by (signature): <i>[Signature]</i>	Inspected by (signature): <i>[Signature]</i> FSID
cc:	cc:

## NARRATIVE REPORT

Establishment Name <b>King Gyros</b>			Address <b>215 South Miller Ave - Marion</b>		Inspection Date <b>12/12/18</b>
Section#	C/NC	R	REMARKS	TO BE CORRECTED BY	
342	NC		THE HANDSUK IN BACK PREP AREA IS NOT PROVIDING 100° WATER FOR WASHING HANDS	TODAY	
307	NC		THE HOOD VENT ABOVE THE GYRO COOKERS IS MISSING	TODAY	
295	NC		THE FOLLOWING "NON FOOD" CONTACT SURFACES SOILED WITH GREASE & OTHER DEBRIS 1) LIGHTS AT FRONT GRILL AREA	TODAY	
410	NC		LIGHTS AT FRONT GRILL AREA HAS (4) END CAPS MISSING	TODAY	
430	NC		THE TILE FLOOR IN THE BACK NEED RE-GROUTED / FIXED / REPLACED	TODAY	
* SECTION 120 OF CODE BOOK "INFECTION CONTROL" NEED POSTED, AND TALK TO EMPLOYEES ABOUT THIS SECTION *					
Received By (Name & Title) <b>X [Signature]</b>			Inspected By (Name & Title) <b>R Dale Carr - FSIC</b>		Page <u>2</u> of <u>2</u>