



**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 <i>Obie's Barbecue</i>	Telephone Number (<i>765</i>) Establishment (<i>573-4541</i>) Owner	Date of Inspection (mm/dd/yr) <i>10-5-21</i>	ID # <i>27</i>
Establishment Address (number and street, city, state, ZIP code) <i>402 S Washington St. Marion</i>	Owner <i>Jeff & Michelle Richardson</i>	Follow-up <i>No</i>	Release Date <i>10 days</i>
Owner's Address <i>9949 100 Andrews</i>	Purpose: <u>1. Routine</u> 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Summary of Violations: <i>C 3 NC 2 R -</i>	
Person in Charge <i>Jeff</i>	Responsible Person's E-mail	Menu Type (See back of page) <i>1 2 3 / 4 5</i>	
Certified Food Handler <i>Jeff Richardson 7-13-2016</i>			

- 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
<i>295</i>	<i>C</i>		<i>The following "Food Contact" items is soiled w/ dried food and/or oil</i> 1) <i>on south wall plastic bins labeled traps stored clean but bottom of bin is soiled tracking</i> 2) <i>on east wall on metal rack that has plastic bowls/bins stored clean but soiled</i> 3) <i>Top of Ice machine under plastic flap</i>	<i>To Long</i>
<i>345</i>	<i>C</i>		<i>Hand sink has a wiping cloth laying in it.</i>	
<i>129</i>	<i>C</i>		<i>Observed employee putting on plastic gloves (twice) without washing hands</i>	
<i>177</i>	<i>NC</i>		<i>Food to include paper products sitting directly on floor in stock room</i>	
<i>138</i>	<i>NC</i>		<i>Employee prep/cooking without a beard guard</i>	

Received by (name and title printed): <i>Jeffrey Richardson</i>	Inspected by (name and title printed): <i>Dean Small</i>
Received by (signature): <i>Jeff Richardson</i>	Inspected by (signature): <i>Dean Small FSLD</i>
cc:	cc:

GRANT COUNTY HEALTH DEPARTMENT

Phone 765-651-2401 Ext. 3123 / 3111
Fax 765-651-2419

DATE: 10/11/21

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

PLEASE SEND YOUR RESPONSE TO THE GRANT COUNTY HEALTH DEPARTMENT BY MAIL OR FAX WITHIN 10 DAYS.

The following is a response to the inspection report prepared by the Health Department Food Safety Officer Dean Small / Scott Kikendall from the Grant Co. Health Department on 10/5/2021.

DATE: 2/9/5

Action Taken:

- 1) Instructed employees to clean aerosol tubs weekly
- 2) Instructed employees to move cooking grates to bottom rack to keep carbon from coming off onto clean tubs and bins
- 3) Instructed employees to clean behind plastic divider in ice machine
- 345 Instructed employees to keep hand wash sink free of rags and pitchers
- 129 Instructed employees must wash hand before putting on gloves
- 197 Instructed employees to keep paper products off store room floors
- 138 Instructed employee to wear a beard net.

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

Name of Respondent: Jeffrey Richardson Title: owner

Establishment Name: Obi's Barbecue

Address: 402 S Washington St. Suite C Marion, IN 46953