



**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 <b>SIRLOIN STOCKADE</b>	Telephone Number <b>765-662-9616</b>	Date of Inspection (mm/dd/yr) <b>5-23-19</b>	ID # <b>27</b>
Establishment Address (number and street, city, state, ZIP code) <b>3148 S WESTERN AVE MARION</b>	( ) Owner		
Owner <b>J PAUL BURSON</b>	Purpose: <input checked="" type="checkbox"/> 1. Routine	Follow-up <b>YES</b>	Release Date <b>6-2-19</b>
Owner's Address <b>5777 FIESTA DR NEWBURG</b>	2. Follow-up	Summary of Violations: <b>C 3 NC 5 R 4</b>	
Person in Charge <b>WANITA KIRBY</b>	3. Complaint		
Responsible Person's E-mail <b>N/A</b>	4. Pre-Operational	Menu Type (See back of page)	
Certified Food Handler <b>AIMEE CHAMBERS-ANDERSON 8/8/17</b>	5. Temporary	1 <u>  </u> 2 <u>  </u> 3 <u>  </u> 4 <u>X</u> 5 <u>  </u>	
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
187	C		THE FOLLOWING FOOD ITEM ARE NOT BEING HELD AT 135°F IE: SMOKED SAUSAGE 113°F FRIED POLLOCK 97°F ROTISSERIE CHICKEN 100°F/111°F	immediately corrected
138	NC		EMPLOYEE AT WAREWASHING, DOESNT HAVE A BEARD GUARD	TODAY
295	C		THE FOLLOWING "FOOD CONTACT" SURFACES SOILED WITH FOOD DEBRIS	TODAY
		X	1) CAN OPENER BLADE / BASE	}
			2) PANS STACKED AS CLEAN, SOILED IN PREP ROOM (VEGETABLE)	
		X	3) +/- 3 TUBS SOILED WITH CLEAN UTENSILS, DISHES ECT IN KITCHEN (WAREWASHING)	}
136	C	X	IN PREP AREA (VEGETABLES) DRINK(S) SETTING ON PREP TABLES, DRINKS - PERSONAL	
430	NC		CEILING TILE AROUND HVAC SYSTEM THROUGHOUT FOOD PREP AREAS AND LOBBY	TODAY
431	NC	X	FLOORING THROUGHOUT KITCHEN - PREP AREAS HEAVILY SOILED WITH GREASE, FOOD DEBRIS ECT.	TODAY

Received by (name and title printed): <b>X Wanita Kirby</b>	Inspected by (name and title printed): <b>R. DeWitt FSD / Dean Smith FSD</b>
Received by (signature): <b>X Wanita Kirby</b>	Inspected by (signature): <b>R. DeWitt FSD / Dean Smith FSD</b>
cc:	cc:

