

Based on the 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 Colp's Concessions - Tater Stand			Telephone Number Est	Date of Inspection 06/08/2024	ID# 2177
Establishment Address ,				10:45 am	
Owner Casey Colp			Purpose <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-Operational <input type="checkbox"/> Temporary <input type="checkbox"/> HACCP <input type="checkbox"/> Other (list)	Follow Up NO	Released 06/18/2024
Owner's Address				Menu Type 1__ 2 <input checked="" type="checkbox"/> 3__ 4__ 5__	
Person in Charge Casey Colp					
Responsible Person's Email					
Certified Food Handler					
Casey Colp				ServSafe	
Exp. 04/01/2026					

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 COLUMN MARKED AS "R"

Section #	C/NC	R	Narrative	To Be Corrected By
			@ Slamology	
294	C	0	The concentration of sanitizing solution in the wiping cloth bucket was 0 ppm on chlorine test strips.	Corrected
295	C	0	An accumulation of dried food debris was found on can opener blade.	Corrected

Summary of Violations C <u> 2 </u> NC <u> 0 </u> R <u> 0 </u>			
Received by (name and title printed): Reviewed with Person in Charge		Inspected by (name and title printed): SARAH DALLAS	
Received by (signature):		Inspected by (signature):	
cc:		cc:	