



**RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT**

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

Cass County Health Dept.
(574) 753-7760

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>Applebee's</i>	Telephone Number <i>(574) 732-1599</i>	Date of Inspection (mm/dd/yr) <i>2-11-10</i>	ID # <i>00014</i>
Establishment Address (number and street, city, state, ZIP code) <i>3326 E. Market St., Logansport, IN, 46947</i>			
Owner <i>Apple American Group</i>	Purpose: <input checked="" type="radio"/> 1. Routine <input type="radio"/> 2. Follow-up <input type="radio"/> 3. Complaint <input type="radio"/> 4. Pre-Operational <input type="radio"/> 5. Temporary <input type="radio"/> 6. HACCP <input type="radio"/> 7. Other (list)	Follow-up <i>Yes</i>	Release Date <i>10 days</i>
Owner's Address <i>As Above</i>		Summary of Violations: <i>C 3 NC 3 R 0</i>	
Person in Charge <i>Jessica Manley</i>		Menu Type (See back of page) <i>1 2 3 X 4 5</i>	
Responsible Person's E-mail			
Certified Food Handler <i>Nathan Frost</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>129</i>	<i>C</i>		<i>Employees were observed changing tasks (wet cloth wiping prep area to food prep) without washing hands. Additionally observed placing on gloves without washing hands.</i>	<i>Immediately</i>
<i>177</i>	<i>C</i>		<i>Food items (chocolate mousse & corn bread) were stored in the walk in cooler without a covering, to prevent drip from contacting food</i>	<i>12 Hrs</i>
<i>250</i>	<i>NC</i>		<i>Tableware that has been cleaned & sanitized shall have food contact area protected from contamination.</i>	<i>3 days</i>
<i>234</i>	<i>NC</i>		<i>Ice scoop for serving vegetables had handle in contact with food product.</i>	<i>Immediately</i>
<i>295</i>	<i>C</i>		<i>Knife next to walk-in cooler entrance had a residue of food product.</i>	<i>Immediately</i>
<i>297</i>	<i>NC</i>		<i>Nozzles for pop dispenser had a brown debris accumulating.</i>	<i>Immediately</i>
<i>431</i>	<i>NC</i>		<i>Facility cleaning shall be performed as necessary to prevent debris accumulation</i>	<i>2 wks</i>

Received by (name and title printed): <i>Jessica Manley</i>	Inspected by (name and title printed): <i>Cory D. Wolford, BA, EHS</i>
Received by (signature): <i>Jessica Manley</i>	Inspected by (signature): <i>Cory Wolford</i>
cc: <i>from Geisler B.A., EHS, CPEM</i>	cc: