



**RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT**

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

Cass County Health Dept,
(574) 753-7763

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>Boondockers</i>	Telephone Number <i>(574) 753-5959</i>	Date of Inspection (mm/dd/yr) <i>6-8-10</i>	ID # <i>01030</i>
Establishment Address (number and street, city, state, ZIP code) <i>1 Eel, Logansport, IN 46947</i>	Purpose: <u>1. Routine</u> 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up <i>Yes</i>	Release Date <i>10 days</i>
Owner <i>Marilyn Werst</i>		Summary of Violations: <i>C 28 NC 0 RO</i>	
Owner's Address <i>As Above</i>		Menu Type (See back of page) 1 <u> </u> 2 <u> </u> 3 <u> </u> 4 <u>X</u> 5 <u> </u>	
Person in Charge <i>Marilyn Werst</i>			
Responsible Person's E-mail			
Certified Food Handler <i>Marilyn Werst</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
139	C		Several cans of food products were past the manufacturer's "Best By" Date.	60 days
173	C		Raw animal product was stored over cooked food product in freezer. (frozen chicken over frozen meatballs)	60 days
175	C		Chemical sanitizer (bleach) was not labeled on food contact surfaces.	60 days



Received by (name and title printed): <i>Marilyn L. Werst</i>	Inspected by (name and title printed): <i>Cory Wolford, BA, CPFM, EHS</i>
Received by (signature): <i>Marilyn L. Werst</i>	Inspected by (signature): <i>Cory Wolford</i>
cc:	cc: