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State Form 48621 (R2 / 8-05)

NARRATIVE REPORT

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JOHNSON COUNTY HEALTH DEPARTMENT RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

460 N. MORTON ST. STE A FRANKLIN, IN 46131

Office 317-346-4365 Fax 317-736-5264

Page 1 of

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.

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JOHNSON COUNTY HEALTH DEPARTMENT RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

460 N. MORTON ST. STE A FRANKLIN, IN 46131

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NARRATIVE REPORT Establishment Name Address 20-TO BE Section# **REMARKS CORRECTED BY** Page_ Employee

State Form 48621 (R2 / 8-05)



Johnson County Health Department 460 N Morton St., Ste. A, Franklin, IN 46131

Phone: (317) 346-4365, Fax: (317) 736-5264

Spegals Prime Cuts

7/21/2022

48 Public Square

Shelbyville, IN 46176

Greg and Amy Spegal,

It has been brought to my attention that your employees are cutting and distributing open food samples at the Greenwood and Bargersville Farmers Markets this season. They are not allowed to do so without proper set up at the stand. You are in violation of the Indiana Retail Food Establishment Code 410 IAC 7-24. There must be a temporary 3 compartment sink set up and available prior to opening for business for the day/evening (Section 269 critical violation). Also, a temporary handwashing station must set up prior to opening for business for the day/evening (Section 344 critical violation). On one occasion, the employees were handling ready to eat food products with their bare hands (Section 171 critical violation). For safe food protection, all samples should be in individual serving containers to avoid cross contamination and environmental contamination. Future instances of these issues will result in fine and or revocation of your permit to operate.

If you have any questions, you may contact our office for further clarification.

Jennifer Warner

Environmental Health Specialist