RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

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

WELLS COUNTY HEALTH DEPT.
223 W. Washington, Suite 202
BLUFFTON, IN 46714-1955
~~(260) 824-6489~~

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 BURGER KING #7014	**Telephone Number** (260) Establishment 824-3960 (574) Owner 271-4060	**Date of Inspection** *(mm/dd/yr)* 2/22/10	**ID #**
Establishment Address *(number and street, city, state, ZIP code)* 657 N MAIN ST. BLUFFTON IN 46714			
Owner BRAVO KILO INC	**Purpose:** 1. Routine (circled) 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (*list*) _____	**Follow-up**	**Release Date** 2/22/10
Owner's Address 4220 EDISON LAKES PKWY MISHAWAKA IN 46545		**Summary of Violations:** C 2 NC 0 R 0	
Person in Charge PATRICK MERICLE		**Menu Type** *(See back of page)* 1 2✓ 3 4 5	
Responsible Person's E-mail			
Certified Food Handler PATRICK MERICLE			

- 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		CHICKEN TENDERS ~~TENDERCRISPS~~ BEING HOT HELD MEASURED	TODAY
			126°F	VOLUNTARILY
193	C		CHICKEN FRIES DID NOT HAVE A DISCARD TIME COOKED MARKING. CHICKEN FRIES ARE HELD AT ROOM TEMPERATURE - TIME AS PUBLIC HEALTH CONTROL	DISCARDED TODAY CORRECTED

Received by (*name and title printed*): Pat Mericle GM	Inspected by (*name and title printed*): JENNIFER COLEMAN ETTS
Received by (*signature*):	Inspected by (*signature*):
cc:	cc: / cc: