



**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 <b>UGALDE'S FAMILY RESTAURANT</b>		Telephone Number <b>(260) 827-0554</b> <b>(705) 803-2741</b>	Date of Inspection (mm/dd/yr) <b>9/28/10</b>	ID #
Establishment Address (number and street, city, state, ZIP code) <b>1070 N MAIN ST. BLUFFTON IN 46714</b>		Purpose: <b>1. Routine</b> 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up	Release Date <b>9/28/10</b>
Owner <b>MOHAMMAD EL HUSSEIN</b>			Summary of Violations: <b>C 7 NC 2 R 0</b>	
Owner's Address <b>46150 2105 LITTLE TURTLE TR. HUNTINGTON, IN</b>		Menu Type (See back of page) <b>1 2 3 4 5</b>		
Person in Charge <b>DANNY EL HUSSEIN</b>		Responsible Person's E-mail		
Certified Food Handler <b>MOHAMMAD EL HUSSEIN</b>				

- 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
129	C		AN EMPLOYEE HANDLED/WASHED DIRTY DISHES AND THEN HANDLED CLEAN, SANITIZED EQUIPMENT WITHOUT WASHING HANDS BETWEEN TASKS; AN EMPLOYEE WASHED DISHES AND CLEANED COUNTERS, AND THEN HANDLED CONTAINERS OF FOOD WITHOUT WASHING HANDS BETWEEN TASKS.	TODAY CORRECTED
130	NC		AN EMPLOYEE WASHED HANDS IN MOP SINK	IMMEDIATELY
187	C		ON THE SALAD BAR, MAKARONI SALAD MEASURED 49°F, HARD BOILED EGGS MEASURED 61°F, BOWTIE SALAD MEASURED 46°F, HONEY DEW MELON MEASURED 49°F; IN THE UPPER PORTION OF THE PREP COOLER, SLICED CHEESE MEASURED 47°F AND SLICED COOKED POTATOES MEASURED 49°F	IMMEDIATELY
343	C		NO HAND SINK IS AVAILABLE IN THE KITCHEN OR DISH WASHING AREA	IMMEDIATELY
191	C		THE FOLLOWING ITEMS IN THE WALK-IN COOLER WERE NOT DATE MARKED: REFRIED BEANS, COOKED CHICKEN, COOKED NOODLES, SPAGETTI SAUCE W/MEAT, COOKED STEAK, COOKED MEXICAN RICE, COOKED	TODAY

Received by (name and title printed): <b>Danny El-Hussein</b>	Inspected by (name and title printed): <b>JENNIFER M. COLEMAN, EHS</b>
Received by (signature): <i>[Signature]</i>	Inspected by (signature): <i>[Signature]</i>
cc:	cc:

# NARRATIVE REPORT

Establishment Name <b>UGALDES FAMILY RESTAURANT</b>	Address <b>1070 N MAIN ST. BLUFFTON IN 46714</b>	Inspection Date <b>9/28/10</b>
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Section#	C/NC	R	REMARKS	TO BE CORRECTED BY
			PORK, POT ROAST w/VEGETABLES, ELBOW MACARONI, AND CABBAGE SOUP; IN THE REACH-IN REFRIGERATOR BY THE STOVE, TWO BINS OF COOKED NOODLES, ONE BIN OF ALFREDO SAUCE, AND ONE BIN OF TUNA SALAD WERE NOT DATE MARKED	
192	C		ONE BIN OF REFRIED BEANS IN THE WALK-IN COOLER WAS MADE OVER 7 DAYS AGO; ONE BIN OF COOKED TACO MEAT IN THE LOWER PORTION OF THE PREP COOLER WAS MADE OVER 7 DAYS AGO.	TODAY VOLUNTARILY DISCARDED
177	NC		IN THE WALK-IN COOLER, THE FOLLOWING ITEMS WERE STORED UNCOVERED: SHREDDED LETTUCE, COOKED NOODLES, PICKLES, RAW CHICKEN, PEELED HARD BOILED EGGS. IN THE WALK-IN FREEZER, TWO BOXES OF CHICKEN WERE STORED DIRECTLY ON THE FLOOR.	TODAY
205	C		COOKED BACON WAS STORED ON CLOTH TOWELS ON THE STEAM TABLE (TO ABSORB GREASE)	TODAY CORRECTED
119	C		PERSON IN CHARGE WAS NOT AWARE OF PROPER DISH WASHING PROCEDURE, WHERE TO WASH HANDS, HOW TO CHECK SANITIZER LEVELS, PROPER DATE MARKING PROCEDURE OR DISCARD TIME, PROPER FOOD STORAGE,	IMMEDIATELY
			DISCUSSED HEALTH POLICY	

Received By (Name & Title) <b>Danny El Hussein</b>	Inspected By (Name & Title) <b>JENNIFER M COLEMAN</b>	Page <u>2</u> of <u>2</u>
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