RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

HAMILTON COUNTY HEALTH DEPARTMENT
Phone (317) 776-8500 | Fax (317) 776-8506

License # : 0763

Food Facility: Bub's
210 West Main Street
Carmel, IN 46032
Owner : Matt & Rachel LLC

Phone: 3177062827
Person In Charge: Justin
Inspected by: Amy Ballman, E.H.S., C.P.F.S.

Date of Inspection: 10/25/2012
Inspection Purpose: Routine
Release Date: 11/4/2012

Based on an inspection this day, the item(s) noted below identify violation(s) of Hamilton County Food Ordinance 12-13-04-C , incorporation by reference Title 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 the report.

Narrative **Light shields are not provided on lights in the dish room.**

Code Chapter Physical Facilites

Code Section: Sec. 410 (a) Functionality of light bulbs and protective shd

Description: (a) Except as specified in subsection (b), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is:
(1) exposed food;
(2) clean equipment, utensils, and linens; or
(3) unwrapped single-service and single-use articles.

Code Section: Sec. 410 (b) Functionality of light bulbs and protective shd

Description: (b) Shielded, coated, or otherwise shatter-resistant bulbs need not be used in areas used only for storing food in unopened packages if the:
(1) integrity of the packages cannot be affected by broken glass falling onto them; and
(2) packages are capable of being cleaned of debris from broken bulbs before the packages are opened.

Code Section: Sec. 410 (c) Functionality of light bulbs and protective shd

Description: (c) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

Code Section: Sec. 410 (d) Functionality of light bulbs and protective shd

Description: (d) For purposes of this section, a violation of subsection (a), (b), or (c) is a noncritical item.

Non Critical
1 week

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

HAMILTON COUNTY HEALTH DEPARTMENT
Phone (317) 776-8500 | Fax (317) 776-8506

License # : 0763

Food Facility: Bub's
210 West Main Street
Carmel, IN 46032
Owner : Matt & Rachel LLC

Phone: 3177062827
Person In Charge: Justin
Inspected by: Amy Ballman, E.H.S., C.P.F.S.

Date of Inspection: 10/25/2012
Inspection Purpose: Routine
Release Date: 11/4/2012

Based on an inspection this day, the item(s) noted below identify violation(s) of Hamilton County Food Ordinance 12-13-04-C , incorporation by reference Title 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 the report.

Narrative

Observed buns stored in racks on the floor across from the handsink in the storage area.

Code Chapter Food Protection

Code Section: Sec. 177 (a) Food Storage

Description: (a) Except as specified in subsections (b) and (c), food shall be protected from contamination by storing the food as follows:
(1) In a clean, dry location.
(2) Where it is not exposed to splash, dust, or other contamination.
(3) At least six (6) inches above the floor.
(4) In a manner to prevent overcrowding.
(5) In packages, covered containers, or wrappings.

Code Section: Sec. 177 (b) Food Storage

Description: (b) Food in packages and working containers may be stored less than six (6) inches above the floor on case lot handling equipment.

Code Section: Sec. 177 (c) Food Storage

Description: (c) Pressurized beverage containers, cased food in waterproof containers, such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

Code Section: Sec. 177 (d) Food Storage

Description: (d) For purposes of this section, a violation of subsection (a)(1), (a)(2), (a)(3), (a)(4), (b), or (c) is a noncritical item.

Code Section: Sec. 177 (e) Food Storage

Description: (e) For purposes of this section, a violation of subsection (a)(5) is a critical or noncritical item based on the determination of whether or not the violation significantly contributes to food contamination, an illness, or an environmental health hazard.

Non Critical
today

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

HAMILTON COUNTY HEALTH DEPARTMENT
Phone (317) 776-8500 | Fax (317) 776-8506

License # : 0763

Food Facility: Bub's
210 West Main Street
Carmel, IN 46032
Owner : Matt & Rachel LLC

Phone: 3177062827
Person In Charge: Justin
Inspected by: Amy Ballman, E.H.S., C.P.F.S.

Date of Inspection: 10/25/2012
Inspection Purpose: Routine
Release Date: 11/4/2012

Based on an inspection this day, the item(s) noted below identify violation(s) of Hamilton County Food Ordinance 12-13-04-C , incorporation by reference Title 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 the report.

Narrative **Observed fruit flies in the dish room and in the drink station.**

Code Chapter Physical Facilites

Code Section: Sec. 415 (a) Controlling pests

Description: (a) The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:
(1) routinely inspecting incoming shipments of food and supplies;
(2) routinely inspecting the premises for evidence of pests;
(3) using methods, if pests are found, such as trapping devices or other means of pest control as specified under section 441, 449, or 450 of this rule; and
(4) eliminating harborage conditions.

Code Section: Sec. 415 (b) Controlling pests

Description: (b) For purposes of this section, a violation of subsection (a)(3) is a critical item.

Code Section: Sec. 415 (c) Controlling pests

Description: (c) For purposes of this section, a violation of subsection (a)(1), (a)(2), or (a)(4) is a critical item.

Critical
Today

Narrative **Raw patties at the front of the top drawer under the grill are 48 degrees F. The back of the drawer is 42 degrees F. All other drawers are holding below 41 degrees F.**

Code Chapter Food Protection

Code Section: Sec. 187 Potentially Hazardous Food; Hot and Cold Holding

Description: (a) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 193 of this rule, potentially hazardous food shall be maintained as follows:
(1) At one hundred thirty-five (135) degrees Fahrenheit or above, except that roasts cooked to a temperature and for a time specified under section 182(b) of this rule or reheated as specified in section 188(e) of this rule may be held at a temperature of one hundred thirty (130) degrees Fahrenheit.
(2) At a temperature specified in the following:
(A) At forty-one (41) degrees Fahrenheit or less.
(B) At forty-five (45) degrees Fahrenheit or between forty-five (45) degrees Fahrenheit and forty-one (41) degrees Fahrenheit in existing refrigeration equipment that is not capable of maintaining the food at forty-one (41) degrees Fahrenheit or less if:
(i) the equipment is in place and in use in the retail food establishment; and
(ii) by April 29, 2010, the equipment is upgraded or replaced to maintain food at a temperature of forty-one (41) degrees Fahrenheit or less.

(b) For purposes of this section, a violation of subsection (a) is a critical item.

Critical
Today

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

HAMILTON COUNTY HEALTH DEPARTMENT	
Phone (317) 776-8500	Fax (317) 776-8506

License # : 0763

Food Facility: Bub's
210 West Main Street
Carmel, IN 46032
Owner : Matt & Rachel LLC

Phone: 3177062827
Person In Charge: Justin
Inspected by: Amy Ballman, E.H.S., C.P.F.S.

Date of Inspection: 10/25/2012
Inspection Purpose: Routine
Release Date: 11/4/2012

Based on an inspection this day, the item(s) noted below identify violation(s) of Hamilton County Food Ordinance 12-13-04-C , incorporation by reference Title 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 the report.

Narrative

Observed raw eggs stored over lettuce and tomatoes in the walk in cooler.

Code Chapter Food Protection

Code Section: Sec. 173 (a) Packaged and Unpackaged Food; Separation, Pkg

Description: (a) Food shall be protected from cross-contamination by the following:
(1) Separating raw animal foods during storage, preparation, holding, and display from:
(A) raw ready-to-eat food, including other raw animal food, such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food, such as vegetables; and
(B) cooked ready-to-eat food.
(2) Except when combined as ingredients, separating types of raw animal foods from each other, such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:
(A) using separate equipment for each type, or arranging each type of food in equipment so that cross-contamination of one (1) type with another is prevented; and
(B) preparing each type of food at different times or in separate areas.
(3) Cleaning equipment and utensils as specified under section 296(a) of this rule and sanitizing as specified under section 303 of this rule.
(4) Cleaning hermetically sealed containers of food of visible soil before opening.
(5) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened.
(6) Storing damaged, spoiled, or recalled food being held in the retail food establishment as specified under section 202 of this rule.
(7) Separating fruits and vegetables, before they are washed, as specified under section 175 of this rule from ready-to-eat food.

Code Section: Sec. 173 (b)Packaged and Unpackaged Food; Separation, Pkg

Description: (b) Subsection (a)(4) does not apply to the following:
(1) Whole, uncut raw fruits and vegetables and nuts in the shell that require peeling or hulling before consumption.
(2) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks.
(3) Whole, uncut, processed meats, such as country hams and smoked or cured sausages, that are placed on clean, sanitized racks.
(4) Food being cooled as specified under section 190(b)(2) of this rule.
(5) Shellstock.

Code Section: Sec. 173 (c)Packaged and Unpackaged Food; Separation, Pkg

Description: (c) For purposes of this section, a violation of subsection (a) or (b) is a critical item.

Critical
Today

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

HAMILTON COUNTY HEALTH DEPARTMENT	
Phone (317) 776-8500	Fax (317) 776-8506

License # : 0763

Food Facility: Bub's
210 West Main Street
Carmel, IN 46032
Owner : Matt & Rachel LLC

Phone: 3177062827
Person In Charge: Justin
Inspected by: Amy Ballman, E.H.S., C.P.F.S.

Date of Inspection: 10/25/2012
Inspection Purpose: Routine
Release Date: 11/4/2012

Based on an inspection this day, the item(s) noted below identify violation(s) of Hamilton County Food Ordinance 12-13-04-C , incorporation by reference Title 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 the report.

Narrative **The faucet at the handsink in the ice cream area is leaking**

Code Chapter Water Supply

Code Section: Sec. 324 (a) Plumbing system maintained in good repair

Description: (a) A plumbing system shall be:
(1) repaired according to law; and
(2) maintained in good repair.

Code Section: Sec. 324 (b) Plumbing system maintained in good repair

Description: (b) For purposes of this section, a violation of subsection (a)(1) is a critical item.

Code Section: Sec. 324 (c) Plumbing system maintained in good repair

Description: (c) For purposes of this section, a violation of subsection (a)(2) is a critical or noncritical item based on the determination of whether or not the violation significantly contributes to food contamination, an illness, or environmental health hazard.

Non Critical
1 week

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

HAMILTON COUNTY HEALTH DEPARTMENT	
Phone (317) 776-8500	Fax (317) 776-8506

License # : 0763

Food Facility: Bub's
210 West Main Street
Carmel, IN 46032
Owner : Matt & Rachel LLC

Phone: 3177062827
Person In Charge: Justin
Inspected by: Amy Ballman, E.H.S., C.P.F.S.

Date of Inspection: 10/25/2012
Inspection Purpose: Routine
Release Date: 11/4/2012

Based on an inspection this day, the item(s) noted below identify violation(s) of Hamilton County Food Ordinance 12-13-04-C , incorporation by reference Title 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 the report.

Narrative **Observed raw wood on framing near water heater and next to the true freezer.**

Code Chapter Physical Facilites

Code Section: Sec. 399 (a) Surface characteristics of materials for indoor

Description: (a) Except as specified in subsection (b), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be as follows:
(1) Smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted.
(2) Closely woven and easily cleanable carpet for carpeted areas.
(3) Nonabsorbent for areas subject to moisture, such as the following:
(A) Food preparation areas.
(B) Walk-in refrigerators.
(C) Warewashing areas.
(D) Employee toilet rooms.
(E) Mobile retail food establishment servicing areas.
(F) Areas subject to flushing or spray cleaning methods.

Code Section: Sec. 399 (b) Surface characteristics of materials for indoor

Description: (b) In a temporary food establishment:
(1) if graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with:
(A) mats;
(B) removable platforms;
(C) duckboards; or
(D) other suitable materials;

that are effectively treated to control dust and mud; and
(2) walls and ceilings may be constructed of a material that protects the interior from:
(A) the weather; and
(B) windblown dust and debris.

Code Section: Sec. 399 (c) Surface characteristics of materials for indoor

Description: (c) For purposes of this section, a violation of subsection (a) or (b) is a noncritical item.

Non Critical
1 month

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

HAMILTON COUNTY HEALTH DEPARTMENT	
Phone (317) 776-8500	Fax (317) 776-8506

License # : 0763

Food Facility: Bub's
210 West Main Street
Carmel, IN 46032
Owner : Matt & Rachel LLC

Phone: 3177062827
Person In Charge: Justin
Inspected by: Amy Ballman, E.H.S., C.P.F.S.

Date of Inspection: 10/25/2012
Inspection Purpose: Routine
Release Date: 11/4/2012

Based on an inspection this day, the item(s) noted below identify violation(s) of Hamilton County Food Ordinance 12-13-04-C , incorporation by reference Title 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 the report.

Narrative **A thermometer could not be located in the pie case cooler.**

Code Chapter Temp Devices And Accuracy

Code Section: Sec. 256(a) Function of Temperature Measuring Devices

Description: (a) In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.

Code Section: Sec. 256(b) Function of Temperature Measuring Devices

Description: (b) Except as specified in subsection (C), cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one (1) integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.

Code Section: Sec. 256(c) Function of Temperature Measuring Devices

Description: (C) Subsection (b) does not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring the ambient air surrounding the food because of the design, type, and use of the equipment, such as the following:
(1) Calrod units.
(2) Heat lamps.
(3) Cold plates.
(4) Bainsmarie.
(5) Steam tables.
(6) Insulated food transport containers.
(7) Salad bars.

Code Section: Sec. 256(d) Function of Temperature Measuring Devices

Description: (d) Temperature measuring devices shall be designed to be easily readable.

Code Section: Sec. 256(e) Function of Temperature Measuring Devices

Description: (e) Food temperature measuring devices and water temperature measuring devices on warewashing machines shall have a numerical scale, printed record, or digital readout in increments no greater than two (2) degrees Fahrenheit in the intended range of use.

Code Section: Sec. 256(f) Function of Temperature Measuring Devices

Description: (f) For purposes of this section, a violation of subsection (a), (b), (c), (d), or (e) is a noncritical item.

Non Critical
1 week

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

HAMILTON COUNTY HEALTH DEPARTMENT	
Phone (317) 776-8500	Fax (317) 776-8506

License # : 0763

Food Facility: Bub's
210 West Main Street
Carmel, IN 46032
Owner : Matt & Rachel LLC

Phone: 3177062827
Person In Charge: Justin
Inspected by: Amy Ballman, E.H.S., C.P.F.S.

Date of Inspection: 10/25/2012
Inspection Purpose: Routine
Release Date: 11/4/2012

Based on an inspection this day, the item(s) noted below identify violation(s) of Hamilton County Food Ordinance 12-13-04-C , incorporation by reference Title 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 the report.

Narrative **Coving is not provided in the drink station. Coving is not provided in the areas around the walk in cooler. Observed a gap in the corner in this area as well.**

Code Chapter Physical Facilites

Code Section: Sec. 404 (a)Cleanability of floors and wall junctures; coved

Description: (a) In retail food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than one thirty-second (1/32) inch.

Code Section: Sec. 404 (b)Cleanability of floors and wall junctures; coved

Description: (b) The floors in retail food establishments in which water flush cleaning methods are used shall be provided with drains and be graded to drain, and the floor and wall junctures shall be coved and sealed.

Code Section: Sec. 404 (c)Cleanability of floors and wall junctures; coved

Description: (c) For purposes of this section, a violation of subsection (a) or (b) is a noncritical item

Non Critical
1 month

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

HAMILTON COUNTY HEALTH DEPARTMENT
Phone (317) 776-8500 | Fax (317) 776-8506

License # : 0763

Food Facility: Bub's
210 West Main Street
Carmel, IN 46032
Owner : Matt & Rachel LLC

Phone: 3177062827
Person In Charge: Justin
Inspected by: Amy Ballman, E.H.S., C.P.F.S.

Date of Inspection: 10/25/2012
Inspection Purpose: Routine
Release Date: 11/4/2012

Based on an inspection this day, the item(s) noted below identify violation(s) of Hamilton County Food Ordinance 12-13-04-C , incorporation by reference Title 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 the report.

Narrative

A self closing device is not provided on the upstairs restroom door.

Code Chapter Toilet Rooms

Code Section: Sec. 352 (a) Enclosed toilet rooms

Description: (a) A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door, except that this requirement does not apply to a toilet room that is located outside a retail food establishment and does not open directly into the retail food establishment, such as a toilet room that is provided by the management of a shopping mall.

Code Section: Sec. 352 (b) Enclosed toilet rooms

Description: (b) Toilet room doors shall be kept closed, except during cleaning and maintenance.

Code Section: Sec. 352 (c) Enclosed toilet rooms

Description: (c) For purposes of this section, a violation of subsection (a) or (b) is a noncritical item.

Non Critical
1 week

Additional Notes or Comments

The complaint was discussed with the manager. Floor drains are scrubbed two times a month and sprayed with a kitchen safe spray for fruit flies daily. Fly strips are hung nightly and removed in the morning. A kitchen safe spray is used twice daily before and after hours. All food contact surfaces are reported to be cleaned and sanitized after the spray is used. Prior to food being brought out for prep.

Summary of violations:

Critical(s): 3	Non-Critical(s): 7	Repeat Critical(s): 0	Repeat Non-Critical(s): 1

Inspection Report Received By: (Print Name)