



**WHOLESALE FOOD PROTECTION PROGRAM
INSPECTION REPORT**

100 N Senate AVE STE N855
Indianapolis, IN 46204
317-234-8569
100 N Senate Avenue, Room N855
Indianapolis, IN 46204
(317) 234-8569

Based on an inspection this day the item(s) circled below identify violation(s) of Wholesale Food Establishment Sanitation Requirements. 410 IAC 7-21 and other Indiana Food Protection Laws. The time limit for correction of each violation is specified in the narrative section of this report.

ESTABLISHMENT NAME <u>TRUE KIMCHI LLC</u>	DATE INSPECTED <u>11/13/2018</u>
NAME OF OWNER <u>YOON JUNG YIM</u>	FACILITY ADDRESS <u>1937 E State BLVD, Fort Wayne, IN 46805</u>
	REGISTRATION # <u>14093</u>

PERSONNEL HEALTH AND PRACTICES SECTIONS 35 & 36	R	Toxic and Poisonous Substances: Pest Control Section 39 & 40	MANUFACTURING OPERATIONS SECTION 45
1 Supervision Responsibility	19	Toxic; cleaning compounds and pesticides labeled, stored, used	35 Food items protected by proper time/temperature relationships
2 Food employee excluded or restricted due to illness, infection, or open lesions		Toxic & Poisonous Substances: Pest Control: Section 40	36 Foods processed in a manner which prevents contamination
3 Clean outer garments, hair restraints, minimal jewelry	20	Facility free of evidence of vermin, domestic animals; contaminated food	Manufacturing Operations: Sections 45 & 47
4 Eating, storing personal items and smoking in designated areas		PLUMBING, SEWAGE SYSTEMS SECTION 41	37 Adequate raw material and finished product testing
5 Clean, properly washed hands, good hygiene	21	Adequate water temperatures and pressures	REDUCED OXYGEN <input type="checkbox"/> PACKING & ACIDIFIED FOODS: SECTION 46 & 47
PERSONNEL TRAINING SECTION 37	22	Water source	38 Provide barriers, HACCP plan, and training for ROP operations subject to C. Botulinum as a hazard
6 Certification by accredited program or demonstrates compliance with rule	23	Water sample collected	Reduced Oxygen Packing & Acidified Foods: Section 46 & 47
BUILDINGS AND GROUNDS SECTION 38	24	Sewage disposal system	39 Acidified foods processed to ensure quality control; knowledge requirements; proper records
7 Grounds maintained; harborage areas; adequate drainage	25	Proper sewage size, installed, maintained	40 Products coded when required for lot identification
8 Waste area constructed properly, covered, proper distance	26	Adequate drains; backflow, backsiphonage prevention	WAREHOUSING, LABELING, ACCURATE REPRESENTATION SECTIONS 48
9 Adequate space for placement of equipment and materials		SANITARY FACILITIES AND CONTROLS SECTION 42	41 Finished products properly stored, handled and shipped; at required temperature
10 Processing areas separated from other operations	27	Adequate and accessible restrooms; maintained and good repair	Warehousing, Labeling, Accurate Representation Section 49
11 Eating and smoking areas separated, sleeping or living areas not opening directly into establishment	28	Handwashing facilities accessible, number, convenient, hot and cold water, mixing valve or faucet	42 Product labels in compliance, food honestly presented
12 Floors, walls, ceilings, clean; properly constructed, maintained; adequate space between walls and food	29	Service sink or curbed facility provided with hot and cold water	Warehousing, Labeling, Accurate Representation Section 50
13 Adequate lighting intensity and shielding	30	Rubbish properly stored and disposed of in a timely manner	43 Imminent health hazards reported and operations discontinued
14 Adequate air quality and ventilation; maintained		EQUIPMENT AND UTENSILS SECTION 43	Warehousing, Labeling, Accurate Representation Section 51
15 Outer openings protected from entrance of vermin	31	Equipment designed, constructed, maintained, suited for use	44 Register according to law; notified of owner, address or name change
SANITARY OPERATIONS SECTION 39	32	Temperature devise provided and maintained in freezer and refrigeration units; records kept	
16 Food and equipment protected from sources of contamination; facility and equipment in good repair		RAW MATERIALS; PRODUCTION AND PROCESS CONTROLS SECTION 44 & 45	
	33	Products/ingredients inspected, suitable for consumption, protected	
		Raw Materials: Production & Process Controls: Section 43 & 44	
	34	Use of approved additives and colorings	



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17	Facility, equipment, utensils cleaned and sanitized properly; equipment and utensils stored properly	
18	Single service articles properly stored, handled, used	

FDA Industry Code	24-25 Vegetables and Vegetable Products , Additional Details; Fermented vegetables (Kimchi)
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ITEM	OBSERVATIONS	TO BE CORRECTED BY
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Published Comments	
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Summary of Findings	No objectionable conditions observed.
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Received By	<u>Yoon Jung Yim - Owner</u> (Printed name and title)	Products Inspection	
Signature	<i>[Signature]</i>	Firm in Production	

Inspected By	<u>Jordan Young</u>	Signature	<i>[Signature]</i>
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R - denotes repeat items from previous inspection
(*) = Corrected on site during inspection (COS)