



**WHOLESALE FOOD PROTECTION PROGRAM
INSPECTION REPORT**

Indiana State Department of Health
100 N Senate AVE STE 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 & 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>FRITTLE CANDY LLC DBA NEWFANGLED CONFECTIONS</u>	DATE INSPECTED <u>8/17/2020</u>
NAME OF OWNER <u>CARRIE ABBOTT</u>	FACILITY ADDRESS <u>1340 N Illinois ST, Indianapolis, IN 46202</u>
	REGISTRATION # <u>6300</u>

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



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

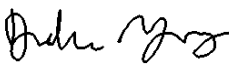
FDA Industry Code	34 Chocolate & Cocoa Products , 33 Candy without Chocolate, Candy Specialties, & Chewing Gum
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ITEM	OBSERVATIONS	TO BE CORRECTED BY
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Published Comments	No signature captured due to COVID-19.
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Summary of Findings	No objectionable conditions observed.
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Received By	<u>Carrie Abbott - Founder/CEO</u> (Printed name & title)	Products Inspection	
Signature		Firm in Production	

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