



**WHOLESALE FOOD PROTECTION PROGRAM
INSPECTION REPORT**

Indiana 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 DUTCH WAFFLE COMPANY LLC

DATE INSPECTED 12/10/2020

NAME OF OWNER BIANCA LETENS-VAN DER GAAG

FACILITY ADDRESS 1530 Third RD, Bremen, IN 46506

REGISTRATION # 628Z

	PERSONNEL HEALTH PRACTICES SECTIONS 35 & 36	R	Toxic & Poisonous Substances: Pest Control Sections 39 & 40		MANUFACTURING OPERATIONS SECTION 45	
			19 Toxic; cleaning compounds & pesticides labeled, stored, used		35 Food items protected by proper time/temperature relationships	
1	Supervision Responsibility				36 Foods processed in a manner which prevents contamination	
2	Food employee excluded or restricted due to illness, infection, or open lesions		Toxic & Poisonous Substances: Pest Control: Section 40			
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			
11	Eating & smoking areas separated, sleeping or living areas not opening directly into establishment		30 Rubbish properly stored & disposed of in a timely manner			41 Finished products properly stored, handled & shipped; at required temperature
12	Floors, walls, ceilings, clean; properly constructed, maintained; adequate space between walls & food		EQUIPMENT & UTENSILS SECTION 43		Warehousing, Labeling, Accurate Representation Section 49	
13	Adequate lighting intensity & shielding		31 Equipment designed, constructed, maintained, suited for use		42 Product labels in compliance, food honestly presented	
14	Adequate air quality & ventilation; maintained		32 Temperature device provided & maintained in freezer & refrigeration units; records kept		Warehousing, Labeling, Accurate Representation Section 50	
15	Outer openings protected from entrance of vermin		RAW MATERIALS; PRODUCTION & PROCESS CONTROLS SECTIONS 44 & 45		43 Imminent health hazards reported & operations discontinued	
	SANITARY OPERATIONS SECTION 39		33 Products/ingredients inspected, suitable for consumption, protected		Warehousing, Labeling, Accurate Representation Section 51	
16	Food & equipment protected from sources of contamination; facility & equipment in good repair		Raw Materials: Production & Process Controls: Section 43 & 44		44 Register according to law; notified of owner, address or name change	
			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	03 Bakery Products, Doughs, Bakery Mixes, & Icings
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ITEM	OBSERVATIONS	TO BE CORRECTED BY
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Published Comments	
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Summary of Findings	No violations
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Received By	Mrs. Bianca Letens-Van Der Gaag, Owner (Printed name & title)	Products Inspection	
Signature		Firm in Production	

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