



**WHOLESALE FOOD PROTECTION DIVISION
INSPECTION REPORT**

**Indiana Department of Health
2 N Meridian ST FL 3rd
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>GOLDEN FLAVOR LLC</u>	DATE INSPECTED <u>1/13/2022</u>
NAME OF OWNER <u>ANDREW FRY</u>	FACILITY ADDRESS <u>2520 Roosevelt AVE, Indianapolis, IN 46218</u>
	REGISTRATION # <u>6983</u>

PERSONNEL HEALTH PRACTICES SECTIONS 35 & 36	R	Toxic & Poisonous Substances: Pest Control Sections 39 & 40	MANUFACTURING OPERATIONS SECTION 45
1 Supervision Responsibility		19 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	
6 Certification by accredited program or demonstrates compliance with rule		23 Water sample collected	
		24 Sewage disposal system	
BUILDINGS & GROUNDS SECTION 38		25 Proper sewage size, installed, maintained	38 Provide barriers, HACCP plan, & training for ROP operations subject to C. Botulinum as a hazard
7 Grounds maintained; harborage areas; adequate drainage		26 Adequate drains; backflow, backsiphonage prevention	Reduced Oxygen Packing & Acidified Foods: Section 46 & 47
8 Waste area constructed properly, covered, proper distance		SANITARY FACILITIES & CONTROLS SECTION 42	39 Acidified foods processed to ensure quality control; knowledge requirements; proper records
9 Adequate space for placement of equipment & materials		27 Adequate & accessible restrooms; maintained & good repair	40 Products coded when required for lot identification
10 Processing areas separated from other operations		28 Handwashing facilities accessible, number, convenient, hot & cold water, mixing valve or faucet	WAREHOUSING, LABELING, ACCURATE REPRESENTATION SECTION 48
11 Eating & smoking areas separated, sleeping or living areas not opening directly into establishment		29 Service sink or curbed facility provided with hot & cold water	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	37 Multiple Food Dinners, Gravies, Sauces, & Specialties (Total Diet) , 28 Spices, Flavors, & Salts
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ITEM	OBSERVATIONS	TO BE CORRECTED BY
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Published Comments	No objectionable conditions observed No signature captured due to Covid-19	
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Received By	<u>Andy Fry, Owner</u> (Printed name & title)	Products Inspection	
Signature		Firm in Production	

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