



**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>WALKER FAMILY HOMESTEAD DBA ABBY'S ELDERBERRY</u>	DATE INSPECTED <u>1/9/2023</u>
NAME OF OWNER <u>BRAD WALKER</u>	FACILITY ADDRESS <u>1905 Pfister Rd. Otisco, IN 47163</u>
	REGISTRATION # <u>789Z</u>

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



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FDA Industry Code	Additional Details; elderberry syrup, dried tea packets, 36 Food Sweeteners (Nutritive) , 31 Coffee & Tea
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ITEM	OBSERVATIONS	TO BE CORRECTED BY
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<b>Published Comments</b>	No objectionable conditions were observed during the inspection.
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Received By	<u>Brad Walker, owner</u> (Printed name & title)	Products Inspection	elderberry syrup
Signature		Firm in Production	<u>No</u>

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