

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT State Form 48669 (R2/2-05) SDH Form 51-0001

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

| Establishment Address (number and street, city, state, ZIP code) () Autors Summary of Violations: Owner: 1. Routine 2. Follow-up Summary of Violations: Person In Charge 2. Follow-up Summary of Violations: Responsible Person's E-mail 3. Compilat . Fredperational S. Compilat 4. Pre-Operational Summary of Violations: Certified Food Handler 6. HACCP | Establishme | | | | Telephone Number () Establishment | Date of (<i>mm/dd</i> | Inspec /yr) | tion | ID # | | |
|---|---|------------|-------|----------------------------------|---|---------------------------|------------------------|------------------------------|---------|-------------|--|
| Owner's Address 1. Routine Summary of Violations: Person in Charge 2. Follow-up Summary of Violations: Responsible Person's E-mail 5. Temporary Menu Type (See back of page) 6. HACCP 7. Other (lin) 1_2_3_4_5_ • Certified Food Handler 7. Other (lin) 1_23_4_5_ • Certified Teore Are IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C** ************************************ | Establishme | ent Addres | s (nu | mber and street, city, state, ZI | () then or | | | | | | |
| Person in Charge Somital 's of romoton. Person in Charge S. Complaint Responsible Person's E-mail S. Temporary 6. HACCP Menn Type (See back of page) 6. HACCP 1_2_3_4_5_ • CRUTICAL TEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C" Menn Type (See back of page) • CRUTICAL TEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C" To Be Corrected By • CRUTICAL TEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C" To Be Corrected By • CRUTICAL TEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C" To Be Corrected By • CRUTICAL TEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C" To Be Corrected By • CRUTICAL TEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C" To Be Corrected By • CRUTICAL TEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C" To Be Corrected By • CRUTICAL TEMS ARE DENTIFIED ROM PREVIOUS INSPECTIONS ARE DENTIFIED ROM PREVIOUS INSPECTIONS ARE DENTIFIED ROM PREVIOUS INSPECTIONS ARE DENTIFIES ************************************ | Owner | | | | | | Follow-up Release Date | | | | |
| Person in Charge 4. Pre-Operational C | | | | | | | Summary of Violations: | | | | |
| Responsible Person's E-mail 6. HACCP Memin Type (See back of page) Certified Food Handler 2. Other (list) 1_2_3_4_5_ • CRUTICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" 3. 4. 5. • COLLATIONS) REPEXTED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "P" Section# C/C R 1 1 1 2 | Person in C | harge | | | | 4. Pre-Operational | C_ | | NC | R | |
| • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" • VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "F" Section# C/NC R Narrative To Be Corrected By Section# C/NC R Narrative To Be Corrected By Section# C/NC R Narrative To Be Corrected By Section# C/NC R Narrative Integration of the context of the c | Responsible | e Person's | E-ma | 11 | | 6. HACCP | Menu | Menu Type (See back of page) | | | |
| • VIOLATIONS() REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "A" Section# C/NC R Narrative To Be Corrected By Section# C/NC R Image: Construction of the standard of | Certified Fo | ood Handle | er | | | 7. Other (<i>list</i>) | . 1 | 2 | _3 | _45 | |
| Image: Second By (signature): Image: Second By (signature): Image: Second By (signature): Image: Second By (signature): Image: Second By (signature): Image: Second By (signature): Image: Second By (signature): Image: Second By (signature): Image: Second By (signature): Image: Second By (signature): Image: Second By (signature): Image: Second By (signature): Image: Second By (signature): Image: Second By (signature): Image: Second By (signature): Image: Second By (signature): | • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" • VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R" | | | | | | | | | | |
| Received by (signature): | Section# | C/NC | R | | Narrativ | ve | | T | o Be Co | orrected By | |
| Received by (signature): | | | | | | | | | | | |
| Received by (signature): | | | | | | | | | | | |
| Received by (signature): | | | | | | | | | | | |
| Received by (signature): | | | | | | | | | | | |
| Received by (signature): | | | | | | | | | | _ | |
| Received by (signature): | | | | | | | | | | | |
| Received by (signature): | | | | | | | | | | | |
| Received by (signature): | | | | | | | | _ | | | |
| Received by (signature): | | | | | | | | _ | | | |
| Received by (signature): | | | | | | | | _ | | | |
| Received by (signature): | | | | | | | | _ | | | |
| Received by (signature): | | | | | | | | | | | |
| Received by (signature): | | | | | | | | | | | |
| Received by (signature): | | | | | | | | | | | |
| Received by (signature): | | | | | | | | | | <u>_</u> | |
| Received by (signature): | | | | | | | | | | | |
| Received by (signature): | | | | | | | | | | | |
| Received by (signature): | | | | | | | | | | | |
| Sp 1411 | Received by (name and title printed): Inspected by (name and title printed): | | | | | | | | | | |
| cc: cc: cc: | Received by | (signature |): | - | Inspected by (signature): | Inspected by (signature): | | | | | |
| | cc: | | | | cc: | | cc: | | | | |

MENU TYPE

| and a state of the second s | |
|---|---|
| | |
| | Dra probagad non-actantially harmedous fands. I initial arremantian of non-actantially hurovedous fands |
| | Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially huzardous foods. |
| | |
| | |
| 2 | Limited menu (<i>J or 2 main items</i>). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods. |
| · | |
| | |
| 3 | Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments. |
| | |
| 4 | Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible. |
| | |
| 5 | Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life. |
| | |