

## **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.

Owner Purpose: Follow-up Release Date   Owner's Address 1. Routine Image: Summary of Volations:   Owner's Address 2. Follow-up Summary of Volations:   3. Complaint 4. Pre-Operational C	Establishme					Telephone Number ( ) Estable dancest	Inspec Vyr)	ispection ID #				
Owner's Address 1. Routine 2. Follow-up Summary of Violations:   Person in Charge 3. Complaint 4. Pre-Operational C	Establishme	ent Addres	is ( <i>nu</i>	mber and street, city, state, ZI	P code)	( ) Clwner						
Person in Charge 3. Complaint 4. Pre-Operational C	Owner						Follov	/-up	Release Date			
Person in Charge 4. Pre-Operational C NC R   Responsible Person's E-mail 5. Temporary Menu Type (See back of page)   Certified For Handler 7. Other (iso) 1	Owner's Address					2. Follow-up Summary of Violations						
Keigonasible Person's E-mail 6. HACCP 1 2 3 4 5   Certified Food Handler 7. Other (iii) 1 2 3 4 5   • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" • • 1 2 3 4 5   • VIOLATION(5) REFEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS To Be Corrected B 5   Section# C/NC R Narrative To Be Corrected B   Section# C/NC R Narrative 10 10   Section# C/NC R Narrative 10 10 10   Section# C/NC R Narrative 10 </th <th colspan="5">Person in Charge</th> <th>4. Pre-Operational</th> <th>C_</th> <th colspan="4"> NC R</th>	Person in Charge					4. Pre-Operational	C_	NC R				
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## MENU TYPE

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	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.
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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.