

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) () there = 100000000000000000000000000000000000	Establishment Name					Telephone Number () Establisher at	Date of Inspection ID # (mm/dd/yr)			
Owner's Address 1. Routine Semmary of Violations: Person in Charge 3. Complaint S. Complaint CNCR Responsible Person's E-mail 5. Temporary Hean Type (See back of page) Hean Type (See back of page) Ctrtified Pool Handler 7. Other (Br) 1345 Mean Type (See back of page) *CRTICAL ITEMS ARE IDENTIFIED IN THE CRECKLIST AND NARRATIVE COLUMNS MARKED "C" *Violations: Mean Type (See back of page) *CRTICAL ITEMS ARE IDENTIFIED IN THE CRECKLIST AND NARRATIVE COLUMNS MARKED "C" *UBARTONY REVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE CRECKLIST AND NARRATIVE BELOW AS "R" Section# O/	Establishment Address (number and street, city, state, ZIP code)					() Owner				
Person in Charge 2 Complaint C	Owner						Follow-up Release Date			
Person in Charge 4. Pre-Operational C							Summary of Violations:			
Regonalise Person's E-mail Alexa 'person's E-mail Mem 'person's E-mail Certified Food Handler 6. HACCP 1_2_3_4_5_ •CRITICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED ~C* 1_2_3_4_5_ •CRITICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED ~C* To Be Corrected By •VIOLATIONS) REPEXTED FROM PREVIOUS INSPECTIONS ARE DENTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARATIVE BELOW AS "R" To Be Corrected By Section# C/C R	Person in Charge					4. Pre-Operational	C	NC	R	
CITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" • 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" Section# C/NC R Narrative To Be Corrected By Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section# Image: Section#	Responsible Person's E-mail					6. НАССР	Menu Type <i>(See back of page)</i>			
• VIOLATIONS' REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS' AND IN THE NARRATIVE BELOW AS "R" Section# C/NC R Narrative To Be Corrected By Section# C/NC R Image: Construction of the summary of violations' and in the narrative To Be Corrected By Section# C/NC R Image: Construction of the summary of violations' and intermediate statemediate statemedia	Certified Food Handler					7. Other (<i>list</i>)	12	3	_45	
Image: Second Secon										
Received by (signature):	Section#	C/NC	R		Narrative			To Be C	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):										
Received by (signature):										
Received by (signature):										
Received by (signature):										
Received by (signature):	D · · · ·					· · · · · · · · · · · · · · · · · · ·				
G film	Received by (name and title printed):					Inspected by (<i>name and title printed</i>):				
cc: (/ cc:	Received by (signature):					Inspected by (signature):				
	сс:				cc:	<u> </u>	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 (1 or 2 main items). 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.							