

## **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) <ul> <li></li></ul>	Establishment Name					Telephone Number ( ) Establishment	Date of Inspection ID # (mm/dd/yr)			
Owner's Address       1. Routine       Image: Second Seco	Establishment Address (number and street, city, state, ZIP code)					( ) Owner				
Person in Charge       2. Complaint       CNCR	Owner						Follow-up Release Date			
Person in Charge       4. Pre-Operational       C	Owner's Address						Summary of Violations:			
Regionalise Person's E-mail     Memilise Vector ( <i>isc</i> )     Memilise ( <i>See back of page</i> )       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, REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS *R*     To Be Corrected By       Section#     C/C     R     Narrative     Interview (Interview Columns)       VIOLATIONS, REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS *R*     Section#     To Be Corrected By       Section#     C/C     R     Narrative     Interview (Interview Columns)     Interview (Interview Columns)       Image: Column Columns     Image: Columns)     Image: Columns)     Image: Columns)     Image: Columns)       Image: Column Columns     Image: Columns)     Image: Columns)     Image: Columns)     Image: Columns)       Image: Column Column Columns     Image: Columns)     Image: Columns)     Image: Columns)     Image: Columns)       Image: Column Columns)     Image: Columns)     Image: Columns)       Image: Column	Person in Charge					4. Pre-Operational	C	_ NC	R	
Control of a linear structure	Responsible	e Person's	E-ma	il		6. HACCP		Menu Type (See back of page)		
• VIOLATIONS' REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS' AND IN THE NARATIVE BELOW AS "R"         Section#       C/NC       R       Narrative       To Be Corrected By         Image: Section # Sectin # Sectin # Sectin # Section # Section # Section # Section # Sec	Certified Fo	ood Handle	er			7. Other ( <i>list</i> )	12	3	_45	
Image: Second Base Sec	• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "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.							