

## **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 Violations:   Owner's Address 2. Follow-up Summary of Violations:   3. Complaint 3. Complaint Image: Summary of Violations:   Person in Charge 4. Pre-Operational C R   Responsible Person's E-mail 5. Temporary Menu Type (See back of page)   6. HACCP 7. Other ( <i>list</i> ) 1	Establishme					Telephone Number ( ) Establishment	Date of ( <i>mm/dd</i>	f Inspec Vyr)	tion	ID #		
Owner's Address 1. Routine Sammary of Violations:   Person in Charge 3. Complaint $C$	Establishme	ent Addres	is (nui	mber and street, city, state, ZI	(P code)	( ) Owner						
Person in Charge S. Complaint Q	Owner						Follow	v-up	Release Date			
Person in Charge 4. Pre-Operational C	Owner's Address						llow-up Summary of Violations:					
Regionsible Person's E-mail Meeu type (See back of page)   Certified Food Handler 1 2 3 4 5   Certified Food Handler 7. Other (Bis) 1 2 3 4 5   Certified Food Handler 7. Other (Bis) 1 2 3 4 5   Certified Food Handler 7. Other (Bis) 1 2 3 4 5   VIOLATIONS) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "A   Section# CNC R Narrative 70 Be Corrected By   Section# CNC R Narrative 1 1   Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2"   Colspan="2" Colspan="2" Colspan="2"   Colspan="2"  Colspan="2"   Colspan="2"	Person in Charge					4. Pre-Operational	C_		NC	R		
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"   • VIOLATIONS) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "B   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 Image: Construction of the summary of violations" and in the Narrative Below As "B   Section# C/NC R Narrative To Be Corrected By   Section# C Image: Construction of the summary of violations" and in the summary of violations" and interview of violations" and in the summary of violations" and interview of violations and interview of violations and interview of violations and interview of violations and interview of violating and violating and violations and violations and viola	Responsible	e Person's	E-maj	il			Menu	Menu Type (See back of page)				
• VIOLATIONS(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "B   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 Image: Construction of the section of the sect	Certified Fo	ood Handle	er			7. Other ( <i>list</i> )	1	_2	_3	_45		
Image: Second By (signature):	• 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.