

## **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:   Purpose:   Follow-up   Release Date     Owner's Address   2. Follow-up   Sammary of Violations:   3. Compilant $C_{}$ NCR     Person in Charge   4. Pre-Operational   C   NCR     Responsible Person's E-mail   5. Temporary   6. HACCP   Menu Type (See back of page 6. HACCP)     Certified Food Handler   7. Other ( <i>listr</i> )   1	Establishme		<i>,</i>		Telephone Number     ( ) Establishment	( ) Establishment (mm/dd/yr)						
Owner's Address   1. Routine   2. Follow-up   3. Complaint     Person in Charge   2. Follow-up   3. Complaint   4. Pre-Operational     Responsible Person's Email   6. HACCP   7. Other (firs)   1_2_3_4_     Certified Food Handler   7. Other (firs)   1_2_3_4_     *CRITICAL ITEMS AKE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C"   Menu Type (See back of page (See back of pa	Establishme	ent Addres	ss ( <i>nu</i> .	mber and street, city, state, Z	( )elwner	( ) Gwner						
Owner's Address     2. Follow-up     Summary of Violations:       Person in Charge     3. Complaint     4. Pre-Operational     C	Owner						Follov	Release Date				
Person in Charge   4. Pre-Operational   C	Owner's Address					2. Follow-up	2. Follow-up Summary of Violations:					
Responsible Person s L-mail   Mem Lype (See back of page 1_2_3_4_)     Certified Food Handler   1_2_3_4_     Certified Food Handler   1_2_3_4_     Certified Food Handler   To the CHECKLIST AND NARRATIVE COLUMNS MARKED "C"     CINC   R   Narrative   To Be Correcte     CINC   R   Narrative   To Be Correcte     Section#   C/NC   R   Narrative   To Be Correcte     Section#   C/NC   R   Narrative   Image: Colspan="4">Image: Colspan="4">Image: Colspan="4">Colspan="4">Colspan="4">Colspan= 44     Section#   C/NC   R   Narrative     Image: Colspan="4">Colspan= 44   Section#   To Be Correcte     Section#   C/NC   R   Narrative   Image: Colspan="4">Image: Colspan="4">Image: Colspan="4">Image: Colspan="4">Image: Colspan="4">Image: Colspan="4">Image: Colspan="4">Image: Colspan="4">Image: Colspan="4"     Image: Colspan="4"   To Be Correcte <th cols<="" th=""><th colspan="5">Person in Charge</th><th>4. Pre-Operational</th><th>C_</th><th></th><th>NC</th><th>_ R_</th><th></th></th>	<th colspan="5">Person in Charge</th> <th>4. Pre-Operational</th> <th>C_</th> <th></th> <th>NC</th> <th>_ R_</th> <th></th>	Person in Charge					4. Pre-Operational	C_		NC	_ R_	
Control of hinded   Image: Control of hind	Responsible	e Person's	E-ma	il			Menu	Туре	See bac	k of pag	e)	
• VIOLATIONS' REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW     Section#   C/NC   R   Narrative   To Be Correcter     Image: Imag	Certified Fo	ood Handle	er			7. Other ( <i>list</i> )	. 1	_2	_3	_4	_5	
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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.