

## **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.

Establishme							ID #				
Establishme	ent Addres	mber and street, city, state, ZI	( )etwier								
Owner					Purpose: Follow-u 1. Routine			v-up	p Release Date		
Owner's Address					-				ry of Violations:		
Person in C	harge			4. Pre-Operational C 5. Temporary 6. HACCP			NC R				
Responsible	e Person's	E-ma	il				Ienu Type (See back of page)				
Certified Fo	ood Handle	er			7. Other ( <i>list</i> )		1	_2	3	4	
• 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				T	o Be Co	rrected By	
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				<u>_</u>							
										<u></u>	
Received by	(name and	l title i	printed):		Inspected by (nan	ne and title m	rinted)				
Received by	(signature		Inspected by (signature):								
cc: cc:						<u>`</u>	cc:				

## MENU TYPE

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	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.								
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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.								