

## **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         0wner's Address       1. Routine       1. Routine         Owner's Address       2. Follow-up       Summary of Violations:         3. Complaint       3. Complaint       C NC R         Person in Charge       4. Pre-Operational       5. Temporary         Responsible Person's E-mail       6. HACCP       Menu Type (See back of page)         Certified Food Handler       7. Other ( <i>list</i> )       123_45         • 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"   | Establishment Name   |                            |                |    |        | Telephone Number           ( ) Establishment | Date o<br>(mm/a           | f Inspec<br>d⁄y <del>r</del> ) | tion    | ID #        |  |  |
|---|--|----------------------------|----------------|----|--------|--|---------------------------|--------------------------------|---------|-------------|--|--|
| Owner's Address     1. Routine       Person in Charge     2. Follow-up       Responsible Person's E-mail     3. Compliant       Certified Food Handler     7. Other (fin)       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNARY OF VIOLATIONS' AND IN THE NARRATIVE RELOW AS "R"       Section#     CNC       I I I I I I I I I I I I I I I I I I I  | Establishment Address (number and street, city, state, ZIP code) |                            |                |    |        | notwik ( )                                   |                           |                                |         |             |  |  |
| Owner's Address     2. Follow-up     Summary of Violations:       Person in Charge     3. Complaint     C   | Owner  |                            |                |    |        |  | Follow-up Release Date    |                                |         |             |  |  |
| Person in Charge       4. Pre-Operational       C NC R         Responsible Person's E-mail       5. Temporary       6. HACCP       1_2_3_4_5         Certified Food Handler       7. Other (lstr)       1_2_3_4_5         • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       1_2_3_4_5         • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       To Be Corrected By         • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       To Be Corrected By         • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       To Be Corrected By         • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       To Be Corrected By         • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       To Be Corrected By         • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       To Be Corrected By         • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       To Be Corrected By         • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       To Be Corrected By         • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       To Be Corrected By         • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND INFARMED IN THE CHECKLIST AND   | Owner's Address  |                            |                |    |        | 2. Follow-up                                 | Summary of Violations:    |                                |         |             |  |  |
| Repeatable Feron S L-mail       6. HACCP       1_2_3_4_5_         Certified Food Handler       7. Other (fist)       1_2_3_4_5_         • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUNNS MARKED "C"       ************************************  | Person in Charge   |                            |                |    |        | 4. Pre-Operational                           | C                         |                                | NC      | R           |  |  |
| CENTION OF OF HINKEY  CENTION OF OF HINKEY  CENTION (S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"  Section# C/NC R  CONC R  CON | Responsible  | e Person's                 | E-maj          | il |        |  | Menu                      | і Туре (                       | See bac | k of page)  |  |  |
| • 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:  | Certified Food Handler   |                            |                |    |        | 7. Other ( <i>list</i> )                     | . 1                       | _2                             | _3      | 45          |  |  |
| Image: Second                 |  |                            |                |    |        |  |                           |                                |         |             |  |  |
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## 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.  |
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| 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. |
| ·   |   |
|   |   |
| 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.   |
|   |   |