

## **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 Name					Telephone Number ( ) Establishment	Date of Inspection ( <i>mm/dd/yr</i> )			ID #	
Establishment Address (number and street, city, state, ZIP code)					2007#12 <b>( )</b>					
Owner					Purpose: 1. Routine	Follow-up Relea			e Date	
Owner's Address					2. Follow-up 3. Complaint					
Person in Charge					4. Pre-Operational	C_	_ N	C	_ R	
Responsible Person's E-mail					5. Temporary 6. HACCP	Menu Type (See back of page)				
Certified Food Handler					7. Other ( <i>list</i> )	1	2:	3	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"										
Section#	C/NC	R		Narrative			To I	Be Co	rrected By	
									_	
							-			
			_							
							-			
Received by (name and title printed): Inspected by (name and title printed):										
Received by	r (signature	):		Inspected by (signature):						
cc: cc:				I		cc:				

## MENU TYPE

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	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.							