

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 2. Follow-up Summary of Violations: 3. Complaint 3. Complaint	Establishment Address (number undefent eite state 710 ands)					Telephone Number () Establishate et	Date of Inspection ID # (mm/dd/yr)			
Owner's Address 1. Routine 2. Follow-up Summary of Violations: Person in Charge 3. Compilant C	Establishment Address (number and street, city, state, ZIP code)					() Owner				
Person in Charge A. 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 (iss) 1_2_3_4_5_ • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" • Other (iss) 1_2_3_4_5_ • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" • Other (iss) TO BE Corrected By • CINC R Narrative To BE Corrected By • COLOR I International (iss) International (iss) • COLOR I Internative To BE Corrected By • International (iss) Internative Internative Internative • Internative							Summary of Violations:			
Reponsible Perior's L-mail 6. HACCP 1_2_3_4_5_ Certified Food Handler 7. Other (list) 1_2_3_4_5_ • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" • Narrative To Be Corrected By • VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R" Section# C De Corrected By • Section# C/N R Narrative To Be Corrected By • Inspected by • Inspected by (lignuture); Inspected by (lignuture); Inspected by (lignuture);	Person in Charge					4. Pre-Operational	C	NC	R	
CENTROL OF ON THREE	Responsible	e Person's	E-ma	11		6. НАССР	Menu Type (See back of page)			
 VIOLATIONS) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R" Section# C/NC R R Narrative To Be Corrected By Section# C/NC R R Narrative To Be Corrected By Section# Section Section	Certified Food Handler					7. Other (<i>list</i>)	1	23_	45	
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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.							