

## **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)			
<ul> <li>VIOLATIONS) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"</li> <li>Section# C/NC R R Narrative To Be Corrected By</li> <li>Section# C/NC R R Narrative To Be Corrected By</li> <li>Section# Section Section</li></ul>	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.							