

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 | ent Name | | | Telephone Number () Established at | Date of Inspection (<i>mm/dd/yr</i>) | | | ID # | |
|---|--|--------|---|---------------------------------------|---|--------|----------------|-------------|--|
| Establishme | ent Addres | is (nu | mber and street, city, state, ZIP code) | () Owner | | | | | |
| Owner | | | | Purpose: 1. Routine | Follow | -up | p Release Date | | |
| Owner's Ac | ldress | | | 2. Follow-up 3. Complaint | 2. Follow-up Summary 3. Complaint | | | | |
| Person in C | Charge | | | 4. Pre-Operational 5. Temporary | C_ | C NC R | | | |
| Responsible | e Person's | E-ma | il . | 6. НАССР | Menu Type (See back of page) | | | | |
| Certified F | ood Handle | er | · · · · · · · · · · · · · · · · · · · | 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 | Narrat | ive | | Т | o Be Co | orrected By | |
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| Received by | Received by (name and title printed): Inspected by (name and title printed): | | | | | | | | |
| Received by | r (signature |): | | Inspected by (signature) | Inspected by (signature) | | | | |
| cc: | | | cc: | | | | | | |
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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 (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. | | | | | | | |
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| 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. | | | | | | | |
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| 5 | Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life. | | | | | | | |
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