

## **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 Address (aumber and street, city, state, ZIP code) <ul> <li></li></ul>	Establishme	ent Name				Telephone Number         ( ) Esublishment	Date of Inspection ID # (mm/dd/yr)			
Owner's Address         1. Routine         2. Follow-up         Summary of Violations:           Person in Charge         3. Complaint         4. Pre-Operational         C	Establishme	ent Addres	s (nu	mber and street, city, state, ZI	(P code)	( ) cliwner				
Person in Charge       2. Complaint       CNCR         Responsible Person's E-mail       5. Temporary       Menn Type (See back of page)         • Certified Food Handler       7. Other (fitr)       1	Owner						Follow-up Release Date			
Person in Charge       4. Pre-Operational       C NC R         Responsible Person's E-mail       5. Temporary       6. HACCP       1         Certified Pool Handler       7. Other (Usi)       1       1         • 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*       •       •       •         • Section#       CNC       R       Narrative       To Be Carrected By       •         • Section#       CNC       R       Narrative       Inspected by (name and title printed):							Summary of Violations:			
Responsible Person's L-mail     Memi type (See back of page)       Certified Food Handler     2       • Certified Food Handler     2       • Certified Food Handler     0 the (lin)       • Certified Food Handler     1       • Certified Teod Handler     1       • Collation(N) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"       Section#     C/N C       • Collation(N)     Narrative       • Collation(N)     1	Person in Charge					4. Pre-Operational	R			
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRAITVE COLUMNS MARKED "C"         • VIOLATIONS) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRAITVE BELOW AS "R"         Section#       C/NC       R       Narrative       To Be Corrected By         Image: Control of the state	Responsible Person's E-mail					6. HACCP				
VIOLATIONS/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: I	Certified Food Handler					7. Other ( <i>list</i> )	12	3	4	
Image: Second										
Received by (signature):	Section#	C/NC	R		Narrative			To Be C	orrected By	
Received by (signature):										
Received by (signature):								-		
Received by (signature):										
Received by (signature):										
Received by (signature):										
Received by (signature):										
Received by (signature):										
Received by (signature):										
Received by (signature):										
Received by (signature):										
Received by (signature):										
Received by (signature):										
Received by (signature):										
Received by (signature):										
Received by (signature):										
Received by (signature):										
Received by (signature):										
Received by (signature):										
Received by (signature):										
Received by (signature):									-	
	Received by (name and title printed): Inspected by (name and title									
cc: cc: cc:	Received by (signature):					Inspected by (signature):				
	cc:				cc:		cc:			

## MENU TYPE

and a state of the second s								
	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.							
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.							