

## **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)     ( ) const     Follow-up     Release Date       Owner	Establishme				Telephone Number ( ) Establishment	Date (mm/	of Inspec <i>Id/yr</i> )	tion	ID #	
Owner's Address         1. Routine         Summary of Violations:           Person in Charge         3. Complaint         Complaint         C	Establishme	ent Addres	is (nu	mber and street, city, state, ZI	( ) Owner					
Person in Charge       2       3. Complaint       4. Pre-Operational       CNCR         Responsible Person's E-mail       5. Temporary       6. HACCP       12345         • Certified Food Handler       • Other (list)       12345       12345         • CERTICAL IFENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C**       • Other (list)       12345         • CRUTICAL IFENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C**       • To BE Corrected By       •	Owner					~	Follow-up			se Date
Person is Charge       4. Pre-Operational       C	Owner's Ac	ldress					Summary of Violations:			
Responsible Private 3 E-mail     Network 3 E-mail     Network 3 E-mail       Certified Food Handler     6. HACCP     1_2_3_4_5_       • CRETICAL ITENS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"     1_2_3_4_5_       • CRETICAL ITENS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"     To Be Corrected By       • VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"     To Be Corrected By       • Control 1/2     0     0       • Control 1/2     0       • Contro	Person in C	harge				4. Pre-Operational	C		NC	R
Control or a linear indext index indext index index indext indext index indext indext indext inde	Responsible	e Person's	E-ma	il			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       Narrative       To Be Corrected By         Section#       C/NC       R       Image: Construction of the summary of violations" and in the narrative       To Be Corrected By         Section#       C/NC       R       Image: Construction of the summary of violations" and internative       Image: Construction of the summary of violations of the summary of violations.         Section#       C/NC       R       Image: Construction of the summary of violations.       To Be Corrected By         Section#       Summary of violations.       Summary of violations.       Summary of violations.       Summary of violations.         Section#       Summary of violations.       Summary of violations.       Summary of violations.       Summary of violations.         Summary of violation of violations.       Summary of violations.       Summary of violations.       Summary of violations.       Summary of violations.         Summary of violation of violation.       Summary of violation.       Summary of violation.         Summary of violation of violation.       Summary of violation.       Summary of violation.	Certified Fo	ood Handle	er			7. Other ( <i>list</i> )	1	_2	_3	45
Section#     C/NC     R     Narrative     To Be Corrected By       A     A     A     A     A       A <td< th=""><th colspan="10"></th></td<>										
Received by (signature):										
Received by (signature):						in in an <u>think</u> and in the second second				
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):										
m po	Received by	Received by (name and title printed):       Inspected by (name and title printed):								
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.