

## **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 Name					Telephone Number   ( ) Establisher at	Date (mm/	of Inspec //dd/y <del>r</del> )	tion	ID #	
Establishment Address (number and street, city, state, ZIP code)					( ) Owner					
Owner					Purpose: 1. Routine	Follo	ow-up	p Release Date		
Owner's Address					2. Follow-up					
Person in Charge					4. Pre-Operational	C		NC	R	
Responsible Person's E-mail					5. Temporary 6. HACCP	Men	и Туре (	(See bac	k of page)	
Certified Fo	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		Narrati	ve		Т	o Be Co	orrected By	
					<u>_</u>					
			l							
					<u></u>					
Received by	r (name and	l title j	printed):		Inspected by (name and title	e printed)	:			
Received by (signature):					Inspected by (signature):	Inspected by (signature):				
cc: cc:				cc:		CC:	<u> </u>			

## 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 (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.							
·								
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.							