

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, cig, state, ZP code) 	Establishme				Telephone Number () Established at	Date of Inspection ID # (mm/dd/yr)		ID #		
Owner's Address 1. Routine Summary of Violations: Person in Charge 3. Complaint S. Complaint CNCR Responsible Person's E-mail 5. Temporary 6. HACCP Menu Type (See back of page) Certified Food Handler 7. Other (list) 1	Establishme	ent Addres	is (nu	mber and street, city, state, ZI	() Owner					
Owner's Address 2. Follow-up Summary of Violations: Person in Charge 3. Complaint 4. Pre-Operational C	Owner						Follow-up Release Date			
Person in Charge 4. Pre-Operational C	Owner's Ac	ldress			2. Follow-up	Summary of Violations:				
Reponsible Private 3 E-mail Mean Type (<i>Net hack of page</i>) Certified Food Handler 6. HACCP 1_2_3_4_5_ • Certified Food Handler 7. Other (<i>list</i>) 1_2_3_4_5_ • Certified Food Handler 7. Other (<i>list</i>) 1_2_3_4_5_ • Certified Food Handler 7. Other (<i>list</i>) 1_2_3_4_5_ • Certified Food Handler 7. Other (<i>list</i>) 1_2_3_4_5_ • Certified Food Handler For Previou's INSPECTIONS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" To Be Corrected By • Control Note For Previou's INSPECTIONS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" To Be Corrected By • Control Note For Previou's INSPECTIONS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNARY OF VIOLATIONS" AND IN THE NARATIVE BELOW AS "R" To Be Corrected By • Control Note For Previou's INSPECTIONS ARE DENTIFIED IN THE SUMMARY OF VIOLATIONS" AND IN THE NARATIVE BELOW AS "R" Internet SUMMARY OF VIOLATIONS" AND IN THE NARATIVE BELOW AS "R" • Control Note For Previous INSPECTIONS ARE DENTIFIED IN THE SUMMARY OF VIOLATIONS MARKED "C" Internet SUMMARY OF VIOLATIONS MARKED "C" • Control Note For Previous INSPEctions Are Dentified IN THE SUMMARY OF VIOLATIONS MARKED "C" Internet SUMMARY OF VIOLATIONS MARKED "C" • Control Note For Previous INSPEctions Are Dentified IN THE SUMMARY OF VIOLATIONS MARKED "C" Internet SUMMARY OF VIOLATIONS MAR	Person in C	harge				4. Pre-Operational	C	NC	R	
Control or indust	Responsible	e Person's	E-ma	il			Menu T	u Type (See back of page)		
• VIOLATIONS' NO PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS' AND IN THE NARATIVE BELOW AS ** 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 narrative Image: Construction of the narrative Section# C/NC R Image: Construction of the narrative Image: Construction of the narrative Section# C/NC R Image: Construction of the narrative Image: Construction of the narrative Section# C/NC R Image: Construction of the narrative Image: Construction of the narrative Section# L/N L/N <thl n<="" th=""> L/N L/N L/N</thl>	Certified Food Handler					7. Other (<i>list</i>)	12	3	_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.							