

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.

Owner Purpose: Follow-up Release Date 0wner's Address 1. Routine 1. Routine Owner's Address 2. Follow-up Summary of Violations: 3. Complaint 3. Complaint C NC R Person in Charge 4. Pre-Operational C NC R Responsible Person's E-mail 5. Temporary Menu Type (See back of page) 6. HACCP 7. Other (<i>list</i>) 1	Establishment Name						Telephone Number () Establishing a	Date of (<i>mm/dd</i>	l Inspec Vyr)	tion	ID #	
Owner's Address 1. Routine 2. Follow-up Summary of Violations: Person in Charge 3. Complaint Necoperational CNCR Responsible Person's E-mail 5. Temporary 6. HACCP Nenu Type (See back of page) Certified Food Handler 7. Other (fis) 13	Establishment Address (number and street, city, state, ZIP code)						() Owner					
Owner's Address 2. Fallow-up Summary of Violations: Person in Charge 3. Complaint C	Owner							Follow	/-up	Release Date		
Person in Charge 4. Pre-Operational CNCR Responsible Person's E-mail 5. Temporary 6. HACCP 1_2_3_4_5 • Certified Food Handler 7. Other (iss) 1_2_3_4_5 1_2_3_4_5 • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" • Other (iss) 1_2_3_4_5 • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" • To Be Corrected By • CINC	Owner's Address						2. Follow-up Summary of Vio				ons:	
Reponsible Perior's L-mail 6. HACCP 1_2_3_4_5_ Certified Food Handler 7. Other (list) 1_2_3_4_5_ • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" • 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" To Be Corrected By • Carrow • O Be Corrected By • O Be Corrected By • I • • • • • • • • • • • • • • • • • •	Person in Charge						4. Pre-Operational	C_		NC	R	
CENTION OF OUR INNELS	Responsible Person's E-mail							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# L/NC R Narrative To Be Corrected By Section# L/NC R Narrative Inspected by (name and title printed): Received by (signature): Inspected by (signature): Inspected by (signature): Inspected by (signature):	Certified Food Handler						7. Other (<i>list</i>)	1	_2	_3	_4	5
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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.