

## **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
Section#     C/NC     R     Narrative     To Be Corrected By       Image: Image												
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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.