

## **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 (number and street, city, state, ZIP code)   ( ) const   Porpose:   Pollow up   Release Date     Owner   3. Routine   3. Routine   3. Complaint   Summary of Violations:     Person in Charge   2. Follow up   Summary of Violations:   Summary of Violations:     Responsible Person's E-mail   6. Responsible Person's E-mail   6. Responsible Person's E-mail   Menu Type (See back of page)     Certified Food Handler   7. Other (list)   1_2_3_4_5_     * CRITICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNARY OF VIOLATIONS' AND IN THE NARRATIVE BELOW AS "R"   Yes Corrected By     * CRITICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNARY OF VIOLATIONS' AND IN THE NARRATIVE BELOW AS "R"   Yes Corrected By     * CRITICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNARY OF VIOLATIONS' AND IN THE NARRATIVE BELOW AS "R"   Yes Corrected By     * CRITICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNARY OF VIOLATIONS' AND IN THE NARRATIVE BELOW AS "R"   Yes Corrected By     * CRITICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNARY OF VIOLATIONS' AND IN THE NARRATIVE BELOW AS "R"   Yes Corrected By     * Sectional   1   1   1   1     * CLINE   1   1   1   1     * CLINE   1   1   1   1     * CLINE   1   1   1   1 <th colspan="6">Establishment Name</th> <th colspan="4">Telephone Number   Date of In (mm/dd/y)     ( ) Establishment   (mm/dd/y)</th> <th>ID #</th>	Establishment Name						Telephone Number   Date of In (mm/dd/y)     ( ) Establishment   (mm/dd/y)				ID #		
Owner's Address     1. Routine     Summary of Violations:       Person in Charge     2. Follow-up     Summary of Violations:       Responsible Person's E-mail     3. Complaint     C	Establishme	ent Addres	is ( <i>nu</i> i	nber and street, city, state, ZIP	code)	( )	(Civilor						
Owner's Address       2. Follow-up       Summary of Violations:         Responsible Person in Charge       3. Complaint       4. Pre-Operational       C	Owner									p Release Date			
Person in Charge     4. Pre-Operational     C	Owner's Ac	ldress				2. Foll	2. Follow-up Summar				ry of Violations:		
Responsible Person's E-mail     Mean Type (See back of page)       Certified Food Handler     1     2     3     4     5       Certified Food Handler     7     Other (Big)     1     2     3     4     5       Certified Food Handler     7     Other (Big)     1     2     3     4     5       Certified Food Handler     7     Other (Big)       Certified Food Paree/Using INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "PE       Section#     Colspan="2">Certified Paree/Using INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "PE       Section#     Colspan="2">Colspan="2">Colspan="2">Colspan= 2     Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan="2"     Colspan="2"      Colspan="2"       Colspan="2" <t< th=""><th>Person in C</th><th>harge</th><th></th><th></th><th></th><th>4. Pre-</th><th>-Operational</th><th>c</th><th></th><th>NC</th><th> R</th></t<>	Person in C	harge				4. Pre-	-Operational	c		NC	R		
Control or or install     Image: Imag	Responsible	e Person's	E-maj	1				Men	и Туре (	See bac	k 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     Inspected Dy State     Inspected Dy State       Section#     Section#     Section#     Inspected Dy State     Inspected Dy State       Section#     Inspected Dy State     Inspected Dy State     Inspected Dy State     Inspected Dy State	Certified F	ood Handle	er			7. Oth	er ( <i>list</i> )	1	_2	_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.