

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 () Establishment | Date of Inspection ID # (mm/dd/yr) | | | |
|---|--|-----------|-------------------------------|---------------------------------|---|---------------------------------------|--|--|--|
| Establishment Address (number and street, city, state, ZIP code) | | | | | () Owner | | | | |
| | | | | | | | | | |
| Owner | | | | | Purpose: 1. Routine | Follow-up | Release Date | | |
| Owner's Address | | | | | 2. Follow-up | Summary of Violations: | | | |
| | | | | | 3. Complaint | | | | |
| Person in Charge | | | | | 4. Pre-Operational | C | NC R | | |
| Responsible Person's E-mail | | | | | 5. Temporary6. HACCP | Menu Type (See back of page) | | | |
| Certified Food Handler | | | | | 7. Other (list) | 12 | 3 4 5 | | |
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| • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" | | | | | | | | | |
| • VIOLATIC Section# | ON(S) REPE | ATED R | FROM PREVIOUS INSPECTIONS ARE | DENOTED IN THE "SU Narrative | MMARY OF VIOLATIONS" A | | RATIVE BELOW AS "R" o Be Corrected By | | |
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| Received by | Received by (name and title printed): Inspected by (name and title printed): | | | | | | | | |
| Received by (signature): | | | | | | | | | |
| 4) Ampart | | | | | | | ×- | | |
| cc: | | | cc: | | ν | cc: | | | |
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MENU TYPE

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| | 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. | | | | | | |
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| 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. | | | | | | |
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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. | | | | | | |
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| 5 | Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life. | | | | | | |
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