

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		
					· · · · · · · · · · · · · · · · · · ·				
• 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		
Section#		ĸ			a a submana a submana a		o be corrected by		
				-					
Received by	Received by (name and title printed): Inspected by (name and title printed):								
Received by (signature):									
4) Ampart							×-		
cc:			cc:		ν	cc:			

MENU TYPE

and a state of the second s							
	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.						
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.						
·							
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.						