

## **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 #<br>(mm/dd/yr) |                    | ID # |  |
|---|------------|--------|--|---------------------------|--|---------------------------------------|--------------------|------|--|
| Establishment Address (number and street, city, state, ZIP code)  |            |        |  |                           | ( ) Owner  |                                       |                    |      |  |
| Owner   |            |        |  |                           | Purpose:<br>1. Routine                           | Follow-up Release Date                |                    |      |  |
| Owner's Address   |            |        |  |                           | <ol> <li>Follow-up</li> <li>Complaint</li> </ol> | Summary of Violations:                |                    |      |  |
| Person in C   | harge      |        |  |                           | 4. Pre-Operational                               | C                                     | NC R               |      |  |
| Responsible   | e Person's | E-ma   | il                                     |                           | <ul><li>5. Temporary</li><li>6. HACCP</li></ul>  | Menu Type (See back of page)          |                    |      |  |
| Certified Fo  | ood Handle | er     |  |                           | 7. Other ( <i>list</i> )                         | 12                                    | 3                  | _45  |  |
| • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"<br>• VIOLATION(S) 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 |      |  |
|   |            |        |  |                           |  |                                       |                    |      |  |
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| Received by ( <i>name and title printed</i> ):  |            |        |  |                           | Inspected by ( <i>name and title printed</i> ):  |                                       |                    |      |  |
| Received by   | (signature | ):     |  | Inspected by (signature): |  |                                       |                    |      |  |
| cc: cc:   |            |        |  |                           |  | cc:                                   |                    |      |  |
|   |            |        |  | ·                         |  |                                       |                    |      |  |

## 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 ( <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.   |  |  |  |  |  |  |  |
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