

## **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.

Extablishment Address (unables and street, city, state, ZIP code)               Purpose:	Establishme				Telephone Number ( ) Establishment	Date (mm/	of Inspec (dd/yr)	ction	ID #		
Owner's Address         I. Routine           Owner's Address         2. Failow-up         Summary of Violations:           Person in Charge         3. Compilati         CNCR           Responsible Person's E-mail         5. Temporary         Henu Type (See back of page)           Certified Food Haudler         7. Other (fiz)         1	Establishme	ent Addres	is (nu	mber and street, city, state, ZI	( ) Owner						
Person in Charge       3. Complaint       4. Pre-Operational       C	Owner					~	Follow-up Rele			se Date	
Person in Charge       4. Pre-Operational       C NC R         Responsible Person's E-mail       5. Temporary       6. HACCP       1_2_3_4_5         Certified Food Handler       7. Other (life)       1_2_3_4_5         • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       * Notarital State (life)       1_2_3_4_5         • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       * To Be Corrected By         • CANC	Owner's Ac	ldress				Summary of Violations:					
Repeatable Feron S.E-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 COLUNNS MARKED "C"       1_2_3_4_5_         • VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"       Section#         Section#       C/NC       R       Narrative       To Be Corrected By         • I       •       •       •       •       •         • I       •       •       •       •       •       •         • I       •	Person in C	harge				4. Pre-Operational	0		NC	R	
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• 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         Image: Contract of the state of the sta	Certified Fo	ood Handle	er			7. Other ( <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.