

## **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)	Establishme				Telephone Number ( ) Establishment	Date of I (mm/dd/)	nspecti vr)	ion	ID #		
Owner's Address       1. Rontine       2. Follow-up       3. Complant       3. Complant       C       Nmc.'s Lineau Participant       3. Complant       C       NC       R	Establishme	ent Addres	is (nui	mber and street, city, state, ZI	( ) Owner						
Perron in Charge       3. Complaint       4. Pre-Operational       C	Owner					~	Follow-up Release Date				
Person in Charge       4. Pre-Operational       C NC R         Responsible reson's E-mail       5. Temporary       6. HACCP       7. Other ( <i>lisit</i> )       1_2_3_4_5_         Certified Food Handles       7. Other ( <i>lisit</i> )       1_2_3_4_5_       1_2_3_4_5_         • CRITICAL THEMS ARE DENTIFIED IN THE CHECKLIST AND ARRATIVE COLUMNS MARKED *C*       *       *       *         • CRITICAL THEMS ARE DENTIFIED IN THE CHECKLIST AND ARRATIVE COLUMNS MARKED *C*       *       *       *         • CRITICAL THEMS ARE DENTIFIED IN THE CHECKLIST AND ARRATIVE COLUMNS MARKED *C*       *       *       *         • CRITICAL THEMS ARE DENTIFIED IN THE CHECKLIST AND ARRATIVE COLUMNS MARKED *C*       *       *       *         • COLL       Narrative       ID & Concented By       *       *       *         Section#       C       Narrative       ID & Concented By       *       *       *         *       1       1       *       ID & Concented By       *						-	Summary of Violations:				
Responsible Forson's L-mail     Meter Lype (See back of page)       Certified Food Handler     6. HACCP       Certified Food Handler     7. Other (lior)       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       • VIOLATIONS REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "P"       Section#     C/C       Repeated by Column Columns     Image: Columns Colum						4. Pre-Operational	C_	1	NC	R	-
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRAITVE COLUMNS MARKED "C"         • VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRAITVE BELOW AS "R"         Section#       C/NC       R       Narrative       To Be Corrected By         Image: Construction of the state of the summary of violations" and in the Narrative below as "R"       To Be Corrected By         Image: Construction of the state of the summary of violations" and in the Narrative       Image: Construction of the summary of violations" and in the Narrative below as "R"         Image: Construction of the summary of violations" and in the Narrative       Image: Construction of the summary of violations" and in the Narrative below as "R"         Image: Construction of the summary of violations (Repairs)       Image: Construction of the summary of violations (Repairs)         Image: Construction of the summary of violations (Repairs)       Image: Construction of the summary of violations (Repairs)         Image: Construction of the summary of violations (Repairs)       Image: Construction of the summary of violations (Repairs)         Image: Construction of the summary of violations (Repairs)       Image: Construction of the summary of violations (Repairs)         Image: Construction of the summary of violations (Repairs)       Image: Construction of the summary of violations (Repairs)         Image: Construction of the summary of the s	Responsible Person's E-mail						Menu Type (See back of page)				
VIOLATIONS'S REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "A"         Section#       C/NC       R       Descorrected By         Section#       CINC       R       Descorrected By         Section#       CINC       R       Descorrected By         Section#       Gas       Section#       To Be Corrected By         Section#       Gas       Section#       To Be Corrected By         Section#       Gas       Section#       To Be Corrected By         Section#       Gas       Gas       Gas       Gas         Section#       Gas       Gas       Gas       Gas       Gas       Gas         Section#       Gas       Gas       Gas       Gas       Gas       Gas         Section#       Gas       Gas       Gas       Gas       Gas       Gas       Gas         Se	Certified Fo	ood Handle	er			7. Other ( <i>list</i> )	1	2	3	45	_
Image: Second											
Received by (signature):	Section#	C/NC	R		Narrative			To	Be Co	rrected By	7
Received by (signature):											
Received by (signature):											
Received by (signature):											
Received by (signature):											
Received by (signature):											
Received by (signature):											
Received by (signature):											
Received by (signature):											
Received by (signature):											
Received by (signature):											
Received by (signature):											
Received by (signature):											
Received by (signature):											
Received by (signature):											
Received by (signature):											
Received by (signature):											
Received by (signature):											
Received by (signature):											
Received by (signature):											
JAller	Received by	(name and	Inspected by (name and title p	rinted):							
cc: cc: cc:	Received by (signature):					Inspected by (signature):					
	cc:				cc:	Ø					

## 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 ( <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.
·	
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.