

## **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)   Owner Purpose: Pallow-up Release Date   0. work ''s Address . . Routine .   0. work ''s Address . . . .   0. work ''s Address . . . . .   0. work ''s Address . . . . .   0. work ''s Address . . . . .   0. work ''s Address . . . . .   Responsible Person is E-mail . . . . . . .   Certified Food Handler . . . . . . . .   • CRITICAL THEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" . <	Establishme					Telephone Number   ( ) Establisher:	(more lddb)	Date of Inspection ID # (mm/dd/yr)		
Owner's Address     1. Routine     .       Person in Charge     2. Follow-up     Summary of Violations:       Responsible Person's E-mail     6. HACCP     C	Establishment Address (number and street, city, state, ZIP code)					( )etwar				
Person in Charge   2. Complaint   Compl	Owner						Follow-u	Follow-up Release Date		
Person in Charge   4. Pre-Operational   C	Owner's Address						Summar	Summary of Violations:		
Responsible Person's E-mail   6. HACCP   7. Other (isr)   1_2_3_4_5_     Certified Food Handler   7. Other (isr)   1_2_3_4_5_     • CRUTICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C"   1_2_3_4_5_     • CRUTICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C"   To Be Corrected By     • COLATIONS) REPEXTED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS *P"   To Be Corrected By     Section#   C/   0   0   0     Image: Section#   C/   0   0   0     Image: Section#   C/NC   R   Narrative   0     Image: Section#   C/NC   R   Narrative   0     Image: Section#   C/NC   R   0   0     Image: Section#   C/NC   R   0   0     Image: Section#   C/NC   R   0   0   0     Image: Section#   C/NC   R   0   0   0     Image: Section#   C/NC   Image: Section#   0   0   0     Image: Section#   C/NC   Image: Sectimage: Sectimage: Section#   0   <	Person in Charge					4. Pre-Operational	C	NC	R	
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"     • 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     Section#   C/NC   R   Narrative   To Be Corrected By     Section#   C/NC   R   Narrative   Image: Corrected By     Section#   C   Image: Corrected By   Image: Corrected By   Image: Corrected By     Section#   Image: Corrected By   Image: Corrected By   Image: Corrected By   Image: Corrected By     Image: Corrected By   Image: Corrected By   Image: Corrected By   Image: Corrected By   Image: Corrected By     Image: Corrected By   Image: Corrected By   Image: Corrected By   Image: Corrected By   Image: Corrected By     Image: Corrected By   Image: Corrected By   Image: Corrected By   Image: Corrected By   Image: Corrected By	Responsible	e Person's	E-maj	il			Menu T	ype <i>(See bac</i>	k of page)	
• VIOLATIONS()8 REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "ACTIONS" AND INTENTIONS" AND INTENTIONS	Certified Food Handler					7. Other ( <i>list</i> )	12	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.