

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) | | | () elwner | | | | |
| Owner | | | Purpose: 1. Routine | Follow-up Release Date | | | |
| Owner's Address | | | 2. Follow-up 3. Complaint | Summary of Violations: | | | |
| Person in Charge | | | 4. Pre-Operational | C | NC R | | |
| Responsible Person's E-mail | | | 6. HACCP | | Menu Type (See back of page) | | |
| Certified Food Handler | | | 7. Other (<i>list</i>) | 12 | _3 | _45 | |
| • 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 | | 1 | o Be Co | orrected By | |
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| Received by (name and title printed): Inspected by (name and title printed): | | | | | | | |
| Received by (signature): | | | Inspected by (signature): | | | | |
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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. |
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| 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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