

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										ID #		
Establishment Address (number and street, city, state, ZIP code)					(() Owner						
Owner						Purpose: Follow 1. Routine			up Release Date			
Owner's Address										ry of Violations:		
Person in Charge					4. Pr	e-Operational	C		NC	_ R_	_	
Responsible	e Person's :	E-maj	il		5. Temporary 6. HACCP			Menu Type (See back of page)				
Certified Fo	od Handle	er		7. Ot	her (<i>list</i>)	1	_2	_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		Narra	ntive			Т	o Be Co	orrected H	3y	
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Received by	Received by (name and title printed): Inspected by (name and title printed):											
Received by (signature):					Inspect	Inspected by (signature):						
cc:				cc:	(/	cc:	<u> </u>				

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.								
2	Limited menu (1 or 2 main items). 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.								