

## **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.

Establishme				( )					ID #		
Establishme	ent Addres	is (nui	nber and street, city, state, ZIP code)	( )	) Owner						
Owner					Purpose: Follow- 1. Routine			up Release Date			
Owner's Ad	idress				2. Follow-up Summ 3. Complaint				ary of Violations:		
Person in C	harge			4. Pre	-Operational		C	NC	R		
Responsible	e Person's	E-maj	il .	6. HA		Menu Type (See back of page)					
Certified Fo	ood Handle	er		7. Oth	er ( <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	Narrative				T	To Be Corrected By			
								_			
Received by (name and title printed): Inspected by (name and title printed):											
Received by	' (signature	):		Inspecte	Inspected by (signature):						
cc:			сс:	<b>_</b> /	<u> </u>	T d!					
						-					

## 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 (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.							
·								
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.							