

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.

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Owner's Address 1. Routine Summary of Violations: Person in Charge 3. Compilant C	Establishme	ent Addres	ss (nu	mber and street, city, state, ZI	() elwner					
Person in Charge A. Stonk-p.g. Summary of Foundation. Responsible Person's E-mail S. Complaint Q. Complaint Certified Food Handler 5. Temporary 6. HACCP * CRUTICAL TERMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C" ** * CRUTICAL TERMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C" ** * CRUTICAL TERMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C" ** * CRUTICAL TERMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C" ** * CRUTICAL TERMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C" ** * CRUTICAL TERMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C" ** * CRUTICAL TERMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C" ** * CRUTICAL TERMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C" ** * Section# CN Narrative ** Section# CN Narrative ** * Section# CN ** **	Owner						Follow-up Release Date			
Person in Charge 4. Pre-Operational C	Owner's Ac	ldress					Summary of Violations:			
Responsible Form 1 E-mail 6. HACCP Network of page Certified Food Handler 7. Other (iiii) 1_2_3_4_5_ • CRETICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" 3.4_5 • CRETION® REFIGUENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" 5.0000 • VIOLATION® REFIGUENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" 5.0000 • VIOLATION® REFIGUENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" 5.0000 • VIOLATION® REFIGUENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" 5.0000 • VIOLATION® REFIGUENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" 5.0000 • VIOLATION® REFIGUENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" 5.0000 • VIOLATION® REFIGUENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" 5.0000 • VIOLATION® REFIGUENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" 5.0000 • VIOLATION® REFIGUENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" 5.0000 • VIOLATION® REFIGUENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" 5.0000 • VIOLATION® AND INTERTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" 5.0000 • VIOLATION® AND INTERTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" 5.0000 • VIOLATION® AND INTERTIFIED IN THE CHECKL	Person in C	harge				4. Pre-Operational		2	NC	R
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• VIOLATIONS()8 REFEATED 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 Inspected By Inspected By Section# C/NC R Inspected By (ignature): Inspected by (ignature):	Certified Fo	ood Handle	er			7. Other (<i>list</i>)	. 1_	2	_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.