

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.

| Establishmeat Address (number and street, city, state, ZIP code) () hanket Follow-op prove: | Establishme | | | | Telephone Number () Establishment | Date (mm | e of Inspec /dd/yr) | ction | ID # | |
|--|--|------------|--------|----------------------------------|--------------------------------------|--------------------------|------------------------------|-------|------|----|
| 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 |
| CUITING TO STRAIN Image: Strain of the s | Responsible | e Person's | E-ma | il | | | Menu Type (See back of page) | | | |
| • 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 |
| Section# C/NC R Narrative To Be Corrected By Image: Section # C/NC R Image: Section # C/NC | | | | | | | | | | |
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MENU TYPE

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| | 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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