

## **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   ( ) Established at | Date of Inspection ID #<br>(mm/dd/yr) |            |              |  |
|---|------------|-------|----|--------|---------------------------------------|---------------------------------------|------------|--------------|--|
| Establishment Address (number and street, city, state, ZIP code)  |            |       |    |        | ( ) Owner                             |                                       |            |              |  |
| Owner   |            |       |    |        | Purpose:<br>1. Routine                | Follow-up Release Date                |            | ease Date    |  |
| Owner's Address   |            |       |    |        | 2. Follow-up                          |                                       |            |              |  |
| Person in C   | harge      |       |    |        | 4. Pre-Operational                    | C                                     | NC_        | R            |  |
| Responsible   | e Person's | E-maj | il |        | 5. Temporary<br>6. HACCP              | Menu T                                | ype (See b | ack of page) |  |
| Certified Fo  | od Handle  | er    |    |        | 7. Other ( <i>list</i> )              | . 1                                   | 23_        | 5            |  |
| • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"<br>• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R" |            |       |    |        |                                       |                                       |            |              |  |
| Section#  | C/NC       | R     |    | Narrat | tive                                  |                                       | To Be      | Corrected By |  |
|   |            |       |    |        |                                       |                                       |            |              |  |
|   |            |       |    |        |                                       |                                       |            |              |  |
|   |            |       |    |        |                                       |                                       |            |              |  |
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|   |            |       |    |        |                                       |                                       |            |              |  |
|   |            |       |    |        |                                       |                                       | -          |              |  |
|   |            |       |    |        | -                                     |                                       |            |              |  |
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|   |            |       | l  |        |                                       |                                       |            |              |  |
|   |            |       |    |        |                                       |                                       | -          |              |  |
| Received by (name and title printed):   Inspected by (name and title printed):  |            |       |    |        |                                       |                                       |            |              |  |
| Received by (signature):  |            |       |    |        | Inspected by (signature):             | Inspected by (signature):             |            |              |  |
| cc:   |            |       |    | cc:    |                                       | cc:                                   |            |              |  |

## 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 (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.  |  |  |  |  |  |  |  |
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