

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			() Establi	`´´			tion	ID #					
Establishment Address (number and street, city, state, ZIP code)					() Alwhor	() Owner							
Owner					Purpose: 1. Routine				up Release Date				
Owner's Address					2. Follow-up	4				ry of Violations:			
Person in C	harge			4. Pre-Operat	4. Pre-Operational			C NC R					
Responsible	e Person's	E-ma	il	5. Temporary 6. HACCP	6. НАССР				Menu Type (See back of page)				
Certified Fo	ood Handle	er		7. Other (list)		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	Narrative				To Be Corrected By				
										_			
				· · · · ·									
				·									
										·			
Dogeine 11	(T 11 /	1.+.1							
Keceived by	Received by (name and title printed): Inspected by (name and title printed):												
Received by (signature):													
cc: cc:				cc:			cc:						
				1									

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 (<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.
·	
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.