

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.

Examinate Address (unified and street, day, state, ZIP code) 	Establishment Name					Telephone Number () Establishme a	Date of Inspection [] (mm/dd/yr)		ID #	
Owner's Address 1. Routine 2. Follow-up Summary of Violations: Person in Charge 3. Complaint N=compatine C	Establishment Address (number and street, city, state, ZIP code)					() that				
Owner's Address 2. Follow-up Summary of Violations: Person in Charge 3. Complaint 4. Pre-Operational C	Owner						Follow-up Release Date			
Person in Charge 4. Pre-Operational CNCR Responsible Person's E-mail 5. Temporary 6. BACCP New Type (See back of page) 1_2_3_4_5_ 1_2_3_4_5_ • CRTICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C* 1_2_3_4_5_ • CRTICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C* 1_2_3_4_5_ • CRTICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C* 1_2_3_4_5_ • CRTICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C* 1_2_3_4_5_ • CRTICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C* 1_2_3_4_5_ • CRTICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C* 1_2_3_4_5_ • CRTICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C* 1_3_3_1_1_1_1_1_1_1_1_1_1_1_1_1_1_1_1_1	Owner's Address					2. Follow-up	Summary of Violations:			
Responsible Person's L-mail Meen type (<i>See back of page</i>) Certified Food Handler 2. Other (<i>list</i>) 1_2_3_4_5_ • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" • Other (<i>list</i>) 1_2_3_4_5_ • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" • Other (<i>list</i>) • IIIE NARRATIVE BELOW AS "P" • VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "P" • Other (<i>list</i>) • Other (<i>list</i>) • VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "P" • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>) • Other (<i>list</i>	Person in Charge					4. Pre-Operational	NC R			
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRAITVE COLUMNS MARKED "C" • VIOLATIONS) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRAITVE BELOW AS "R" Section# C/NC R Narrative To Be Corrected By Image: Control of the sector of	Responsible	e Person's	E-ma	11			Menu T	Menu Type (See back of page)		
• VIOLATIONS/S) REPEATED 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 Narrative To Be Corrected By Section# C/NC R Narrative Section# To Be Corrected By Section# C/NC R Narrative Section# Sectio	Certified Food Handler					7. Other (<i>list</i>)	1	23	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.							