

## **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						elephone Number ) Establishnik st	Date (mm/	of Inspec (dd/yr)	tion	ID #		
Establishment Address (number and street, city, state, ZIP code)						) Chance						
Owner						irpose: Routine	Follow-up Release Date					
Owner's Address										y of Violations:		
Person in Charge						Pre-Operational	C NC R					
Responsible Person's E-mail						Temporary HACCP	Menu Type (See back of page)					
Certified Food Handler						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		Narrat	tive			Т	To Be Corrected By			
				·								
Received by	(name ana	l title j	printed):		Insp	bected by (name and title p	wrinted)	:				
Received by (signature):					Insp	Inspected by (signature)						
cc: cc:							cc:					
				-								

## 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.