

## **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.

Stabilshinker Address (number and stree, city, state, ZIP code) ( ) Const Release Date   Owner's Address Release Date 1. Routine Release Date   Owner's Address 2. Follow-up Summary of Violations: 3. Complaint   Person in Charge 3. Complaint 4. Pre-Operational C	Establishme				Telephone Number   ( ) Esublishment	Date of I ( <i>mm/dd/y</i>	nspection r)	ID #		
Owner's Address     I. Routine     Summary of Violations:       Person in Charge	Establishme	ent Addres	ss (nui	mber and street, city, state, ZI	( ) Change					
Owner's Address     2. Fallow-up     Summary of Violations:       Person in Charge     3. Complaint     4. Pre-Operational     5. Complaint       Responsible Person's E-mail     6. Stemporary     6. BACCP     7. Other (iis)     1_2_3_4_5_       Certified Food Handler     7. Other (iis)     1_2_3_4_5_     1_2_3_4_5_     1_2_3_4_5_       Certified Food Handler     7. Other (iis)     1_2_3_4_5_     1_2_3_4_5_     1_2_3_4_5_       Certified Food Handler     7. Other (iis)     1_2_3_4_5_     1_2_3_4_5_     1_2_3_4_5_       Certified Food Handler     7. Other (iis)     1_2_3_4_5_     1_2_3_4_5_     1_2_3_4_5_       Certified Food Handler     7. Other (iis)     1_5_5_5_     1_5_5_5_     1_5_5_5_       VIOLATIONS/REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUBMARY OF VIOLATIONS" AND IN THE NARATIVE BELOW AS 'I     16.5_5_5_5_5_     1.5_5_5_5_5_       Section#     C/NC     R     16.5_5_5_5_5_5_     1.5_5_5_5_5_5_       Section#     C/NC     R     16.5_5_5_5_5_5_5_5_5_5_5_5_5_5_5_5_5_5_5_	Owner					-	Follow-up Release Date			
Person in Charge   4. Pre-Operational   C						2. Follow-up	Summary of Violations:			
Regonsible Person 3 E-mail   6. HACCP   Nem 1/pe (See Back of page)     Certified Food Handler   7. Other (list)   1_2_3_4_5_     • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"   •   •     • VIOLATION(S) REPEXTED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "I   •     Section#   C/N   R   •   •   •     Section#   C/N   R   •   •   •   •     Section#   C/N   R   •   •   •   •   •   •     Section#   C/N   R   •						4. Pre-Operational	C	_ NC	R	
• 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 "I     Section#   C/NC   R   Narrative   To Be Corrected By     Section#   C/NC   R   Narrative   To Be Corrected By     Section#   C/NC   R   Narrative   To Be Corrected By     Section#   C/NC   R   Narrative   I     Section#   C   I   I   I   I     Section#   I   I   I   I   I   I     Section#   I   I   I   I   I   I   I     I	Responsible	e Person's	E-ma	il			Menu T	ype <i>(See</i>	back of page)	
• VIOLATIONS) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "I     Section#   C/NC   R   Narrative   To Be Corrected By     Section#   C/NC   R   Narrative   To Be Corrected By     Section#   C/NC   R   Narrative   Image: Construction of the summary of violations" and in the summary of violations and integrations of the summary of violations and integrations and	Certified Food Handler					7. Other ( <i>list</i> )	1	23_	5	
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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.