

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.

Owner Purpose: Follow-up Release Date Owner's Address 1. Routine Image: Summary of Violations: Owner's Address 2. Follow-up Summary of Violations: 3. Complaint 4. Pre-Operational C NC R Responsible Person's E-mail 5. Temporary Menu Type (See back of page) 6. HACCP 7. Other (list) 1_2_3_4_5 • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNSWRKED "C" *C"	Establishme				Telephone Number () Establisher a	Date of Inspection ID # (mm/dd/yr)			
Owner's Address I. Rootine Nummary of Violations: Person in Charge 3. Complaint	Establishme	ent Addres	ss (nu	mber and street, city, state, ZIP code)	() elemen	() Owner			
Person in Charge 3. Complaint 4. Pre-Operational C	Owner					Follow-up Release Date			
Person in Charge 4. Pre-Operational C NC R	Owner's Ac	ldress				Summary of Violations:			
Responsible Person's L-mail 6. HACCP 1 2 3 4 5 Certified Pood Handler 2. Other (<i>iso</i>) 1 2 3 4 5 • CRITICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" • • 1 2 3 4 5 • VIOLATION(s) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "PC To Be Corrected By 1 </th <th>Person in C</th> <th>harge</th> <th></th> <th></th> <th>4. Pre-Operational</th> <th>C</th> <th></th> <th>NC</th> <th> R</th>	Person in C	harge			4. Pre-Operational	C		NC	R
• CHIRCH FOOL HARRACE	Responsible	e Person's	E-ma	il .	6. НАССР	Menu Type (See back of page)			
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Image:	• 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	Narrative			Т	o Be Co	orrected By
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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.