

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: Summary of Violations: Owner's Address 3. Complaint Summary of Violations: Summary of Violations: Person in Charge 4. Pre-Operational C NC R Responsible Person's E-mail 5. Temporary Menu Type (See back of page) 6. HACCP 7. Other (<i>list</i>) 12346 • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS WEED "C" 12346	Establishme				Telephone Number () Esublishment	() Establishment (mm/dd/y				ispection ID #			
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Person in Charge 3. Complaint 4. Pre-Operational C	Owner						Follow	v-up	Release Date				
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Responsible Person's L-mail 6. HACCP 1 1 2 3 4 9 Certified Food Handler 6. HACCP 7. Other (liss) 1 2 3 4 9 • CRITICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" • 1 1 2 3 4 9 • VOLATIONS) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW / Narrative To Be Corrected 1 <t< td=""><td colspan="5"></td><td>4. Pre-Operational</td><td>C</td><td colspan="4">C NC R</td></t<>						4. Pre-Operational	C	C NC R					
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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.