

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					Telephone Number () Establishnes a	Date of In (<i>mm/dd/y</i>)	ID #	
Establishment Address (number and street, city, state, ZIP code)					() When			
Owner					Purpose: 1. Routine	Follow-up Release Date		
Owner's Address					 Follow-up Complaint 			
Person in Charge					4. Pre-Operational 5. Temporary	C	NC	R
Responsible Person's E-mail					6. НАССР	Menu T _i	pe <i>(See bac</i>	k of page)
Certified Food Handler					7. Other (<i>list</i>)	12	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		Narrative			To Be C	orrected By
						<u> </u>		
Received by	(name and	l title 1	printed):		Inspected by (name and title p	printed):		
Received by (<i>name and title printed</i>):								
Received by (signature):					Inspected by (signature):			
cc:				cc:	· · · · ·	cc:		

MENU TYPE

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	Dra probagad non-actantially harmedous fands. I initial arremantian of non-actantially hurovedous fands							
	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.							