

## **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 Address (number and street, city, state, ZIP code) ( ) water's Follow-up Release Date   Owner 1. Routine 1. Routine Summary of Violations:   0 wwater's Address 3. Complaint . C	Establishment Name						Telephone Number Date of In (mm/dd/yr   ( ) Establishing at			tion	ID #		
Owner's Address   1. Routine   Summary of Violations:     Person in Charge   3. Complaint   C	Establishme	ent Addres	s ( <i>nu</i>	mber and street, city, state, ZI	IP code)		( ) Coving						
Person in Charge   A. Complaint   Complaint   C. Complaint     Responsible Person's E-mail   S. Complaint   Pre-Operational   C	Owner							Fo	Follow-up Release Date				
Person in Charge   4. Pre-Operational   C	Owner's Address						2. Follow-up Summary of V				 Violations:		
Responsible Form is E-mail 6. HACCP Nem Type (See back of page)   Certified Food Handler 2. Other (list) 1_2_3_4_5_   • CRUTICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" 3. 4. 5.   • COLLATIONS) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "P"   Section# C/N R   Narrative 0. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1.	Person in Charge						4. Pre-Operationa	ı	C	NC	R		
CUINED FOR THEME   Image: State of the	Responsible Person's E-mail							Me	enu Type (	See bac	k of page)		
• VIOLATIONS()8 REFEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "AC"     Section#   C/NC   R   To Be Corrected By     Section#   C/NC   R   To Be Corrected By     Image: Construction of the standard of t	Certified Food Handler						7. Other ( <i>list</i> )	1_	2	_3	4		
Image: Second by (signature):   Image: Second by (signature):   Image: Second by (signature):     Image: Second by (signature):   Image: Second by (signature):   Image: Second by (signature):     Image: Second by (signature):   Image: Second by (signature):   Image: Second by (signature):	• 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"												
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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.