

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					Tele (ID #	
Establishment Address (number and street, city, state, ZIP code)					() Owner				
Owner						Purpose: Follow-u 1. Routine			up Release Date	
Owner's Address						2. Follow-up Summar 3. Complaint			ry of Violations:	
Person in Charge					4. P	re-Operational	C	_ NC_	R	
Responsible Person's E-mail					6. H	emporary IACCP	Menu T	vpe (See ba	ck of page)	
Certified Fo	ood Handle	er			7. 0	Other (list)	12	33	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		Narrat	tive			To Be G	Corrected By	
								-		
				·						
Received by	Received by (name and title printed): Inspected by (name and title printed):									
Received by (signature):					Inspec	Inspected by (signature):				
cc: c				cc:		\mathcal{O}	cc:		<u> </u>	

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 (1 or 2 main items). 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.								