

## **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 (zug. state, ZIP code) <pre></pre>   | Establishme  |              |               |   | Telephone Number   ( ) Esublishment | Date of Inspection ID #<br>(mm/dd/yr) |                     |             |  |
|--|--|--------------|---------------|---|-------------------------------------|---------------------------------------|---------------------|-------------|--|
| Owner's Address     1. Routine     2. Feilow-up     Summary of Violations:       Responsible Person's E-mail     3. Compilati     C  | Establishme  | ent Addres   | s ( <i>nu</i> | mber and street, city, state, ZIP code) | ( ) Owner                           |                                       |                     |             |  |
| Person in Charge   2   3. Complaint   C  | Owner  |              |               |   |                                     | Follow-up Release Date                |                     |             |  |
| Person in Charge   4. Pre-Operational   C  | Owner's Ac   | ldress       |               |   |                                     | Summary of Violations:                |                     |             |  |
| Responsible Privat's E-mail Addition Type ( <i>See back of page</i> )   Certified Food Handler 6. HACCP   ?. Other ( <i>liv</i> ) 1_2_3_4_5_   *Certified Food Handler 7. Other ( <i>liv</i> )   *Certified Food Handler 7. Other ( <i>liv</i> )   *Certified Food Handler 7. Other ( <i>liv</i> )   *Certified Food Handler *Conter ( <i>liv</i> )   *Conter ( <i>liv</i> ) *Conter   | Person in C  | harge        |               |   | 4. Pre-Operational                  | C                                     | NC                  | R           |  |
| Control of or lined.   Image: Image             | Responsible  | e Person's   | E-maj         | il                                      | 6. HACCP                            | Menu T                                | ype <i>(See bac</i> | ek of page) |  |
| • VIDLATIONS' NEPERITY FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIDLATIONS' AND IN THE NARRATIVE BELOW AS "R"     Section#   C/NC   R   Narrative   To Be Corrected By     Section#   C/NC   R   Image: Construction of the summary of violations' and internative   To Be Corrected By     Section#   C/NC   R   Image: Construction of the summary of violations' and internative   Image: Construction of the summary of violations' and internative     Section#   C/NC   R   Image: Construction of the summary of violations' and internative   Image: Construction of the summary of violations' and internative     Section#   R   Image: Construction of the summary of violations' and internative   Image: Construction of the summary of violations' and internative     Image: Construction of the summary of violations' and internative   Image: Construction of the summary of violations' and internative   Image: Construction of the summary of violations' and internative     Image: Construction of the summary of violation of the summary of violation of the summary of violations' and internative   Image: Construction of the summary of violations' and internative summary of violationsum and internative summary of violations' and internativ  | Certified F  | ood Handle   | er            |   | 7. Other ( <i>list</i> )            | . 12                                  | 33                  | _45         |  |
| Image: Second Secon | • VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R" |              |               |   |                                     |                                       |                     |             |  |
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| Received by (signature):   |  |              |               |   |                                     |                                       |                     |             |  |
| GAR  | Received by (name and title printed):   Inspected by (name and title printed):   |              |               |   |                                     |                                       |                     |             |  |
|  | Received by  | r (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.   |  |  |  |  |  |  |
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|   |  |  |  |  |  |  |  |
| 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. |  |  |  |  |  |  |
| ·   |  |  |  |  |  |  |  |
|   |  |  |  |  |  |  |  |
| 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.  |  |  |  |  |  |  |
|   |  |  |  |  |  |  |  |