

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.

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"	Establishment Name					Telephone Number () Establishment	Date of Inspection ID # (mm/dd/yr)			
Owner's Address 1. Routine 2. Follow-up Summary of Violations: Person in Charge 3. Complaint CNCR Responsible Ferron's E-mail 5. Temporary 6. HACCP 1_2_3_4_5 Certified Food Handler 7. Other (i/sr) 1_2_3_4_5 *CERTICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C" * 1_2_3_4_5 *CERTICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS WARKED *C" * 1_3_3_4_5 *CIGNET FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AN Norretive To Be Corrected F *CIGNE ARE DENTIFIED IN THE CHECKLIST AND ARRATIVE COLUMNS WARKED *C" * Norretive Norretive *COLOR R Narrative To Be Corrected F Norretive Norretive *CIGNE ARE DENTIFIED IN THE CHECKLIST AND ARRATIVE COLUMNS WARKED *C" * Norretive Norretive *COLOR R Narrative To Be Corrected F Noretive Below AND IN THE NARRATIVE BELOW AND ARRATIVE BELOW	Establishment Address (number and street, city, state, ZIP code)					() Owner				
Person in Charge 3. Complaint	Owner						Follow-up Release Date			
Person in Charge 4. Pre-Operational C							Summary of Violations:			
Responsible Person's L-mail Memu type (<i>See back of page</i>) Crrtified Food Handler 2. Other (<i>list</i>) 1_2_3_4_5 • CRITICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" 1_2_3_4_5 • VIOLATION(S) REFEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS To Be Corrected F Section# C/NC R Narrative Intercent of the summary of violations" and in the summary of violations" and in the summary of violations" and intercent of the summary of the summary of violations" and intercent of the summary of the summary of	Person in Charge					4. Pre-Operational	C	NC	R	
CINING FOR HARMAT Image: Cining for the set density of the se	Responsible Person's E-mail					6. НАССР	Menu Type (See back of page)			
• VIOLATIONS) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AND	Certified Food Handler					7. Other (<i>list</i>)	12	23	_45	
Image: Image	• 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	
						a a subburne are subtrance and				
								-		
			1							
Received by (signature):	Received by (name and title printed):									
	Received by	(signature):			Inspected by (senature).				
cc: / cc:	cc:				сс:	······//	cc:			

MENU TYPE

and a state of the second s								
	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.							
·								
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.							