

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.

Establishme		,		Telephone Number () Establishment	Date of (<i>mm/da</i>		tion	ID #		
Establishme	ent Addres	is (<i>nu</i>	nber and street, city, state, ZIP code)	() elwner						
Owner				Purpose: 1. Routine	Follow-up R			se Date		
Owner's Ad	ldress			2. Follow-up	Summary of Violations:					
Person in C	harge			3. Complaint 4. Pre-Operational	C_	NC R				
Responsible	e Person's	E-ma	i .	5. Temporary 6. HACCP	Menu	Menu Type (See back of page)				
Certified Fo	ood Handle	er		7. Other (<i>list</i>)	. 1	_2	_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	Narrat	ive		T	o Be Co	orrected By		
								<u> </u>		
				<u> </u>						
Received by (name and title printed): Inspected by (name and title printed):										
Received by	(signature):		Inspected by (signature):	Inspected by (signature):					
cc:			сс:		Pec:					

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.							