

## **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  |            |           |  |           | Telephone Number<br>( ) Establishme a | Date of Inspection ID #<br>(mm/dd/yr) |         |             |
|---|------------|-----------|--|-----------|---------------------------------------|---------------------------------------|---------|-------------|
| Establishment Address (number and street, city, state, ZIP code)  |            |           |  |           | ( ) Owner                             |                                       |         |             |
| Owner   |            |           |  |           | Purpose:<br>1. Routine                | Follow-up Release Date                |         |             |
| Owner's Address   |            |           |  |           | 2. Follow-up                          | ow-up Summary of Violations:          |         |             |
| Person in Charge  |            |           |  |           | 3. Complaint<br>4. Pre-Operational    | C                                     | _ NC    | R           |
| Responsible   | e Person's | E-maj     | il                                     |           | 5. Temporary<br>6. HACCP              | Menu Type (See back of page)          |         |             |
| Certified Fo  | ood Handle | er        |  |           | 7. Other ( <i>list</i> )              | 12                                    | 3       | 45          |
| • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"<br>• 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 |
|   |            |           |  |           |                                       |                                       |         |             |
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|   |            |           |  |           | <u>_</u>                              |                                       |         |             |
| Received by   | (name and  | l title 1 | printed):                              |           | Inspected by (name and title)         | printed):                             |         |             |
| Received by ( <i>name and title printed</i> ):  |            |           |  |           |                                       |                                       |         |             |
| Received by (signature):  |            |           |  |           | Inspected by (signature):             |                                       |         |             |
| cc:   |            |           |  | cc:       |                                       | cc:                                   |         |             |

## MENU TYPE

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|   | 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. |  |  |  |  |  |  |  |
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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.  |  |  |  |  |  |  |  |
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