

## **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         ( ) Establishment                   | Date of Inspection ID #<br>(mm/dd/yr) |            |              | ID #        |  |
|---|--|---|--|-----------|--|---------------------------------------|------------|--------------|-------------|--|
| Establishment Address (number and street, city, state, ZIP code)  |  |   |  |           | ( ) Owner  |                                       |            |              |             |  |
| Owner   |  |   |  |           | Purpose:<br>1. Routine                                       | Fol                                   | low-up     | Release Date |             |  |
| Owner's Address   |  |   |  |           | 2. Follow-up<br>3. Complaint                                 |                                       |            |              | ons:        |  |
| Person in Charge  |  |   |  |           | <ol> <li>4. Pre-Operational</li> <li>5. Temporary</li> </ol> |                                       | C          | NC           | _ R         |  |
| Responsible Person's E-mail   |  |   |  |           | 6. НАССР   | Me                                    | enu Type ( | (See bacı    | k of page)  |  |
| Certified Food Handler  |  |   |  |           | 7. Other ( <i>list</i> )                                     | 1_                                    | 2          | 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 |  |                                       | Т          | o Be Co      | orrected By |  |
|   |  |   |  |           |  |                                       |            |              |             |  |
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|   |  |   |  |           |  |                                       |            |              |             |  |
| Received by   | Received by (name and title printed):       Inspected by (name and title printed): |   |  |           |  |                                       |            |              |             |  |
| Received by (signature):  |  |   |  |           | Inspected by (signature):                                    |                                       |            |              |             |  |
| cc: cc:   |  |   |  |           | 7/1  | 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.   |  |  |  |  |  |  |  |
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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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