

## **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.

Extablishment Address (unabler and street, city, state, ZIP code)               Purpose:	Establishment Name					Telephone Number ( ) Establishment	Date ( (mm/d	of Inspec /d/yr)	tion	ID #
Oward 1 Address         1. Routine         2. Follow-up         Summary of Violations:           Person in Charge         3. Complaint         The-Operational         C	Establishme	ent Addres	is (nui	mber and street, city, state, ZI	(P code)	1⊍twi# <b>( )</b>				
Owner's Address     2. Follow-up     Summary of Violations:       Person in Charge     3. Complaint     4. Pre-Operational     Sc. Camporato       Responsible Person's E-mail     6. HACCP     7. Other (#s)     1_2_3_4_5_       Certified Feod Handler     7. Other (#s)     1_2_3_4_5_     1_2_3_4_5_       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"     Noter (#s)     1_2_3_4_5_       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"     To Be Corrected By       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"     To Be Corrected By       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"     To Be Corrected By       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"     To Be Corrected By       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"     To Be Corrected By       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"     To Be Corrected By       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"     To Be Corrected By       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"     To Be Corrected By       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND IN	Owner						Follow-up Release Date			
Person in Charge       4. Pre-Operational       C NC R         Responsible Person's E-mail       5. Temporary       6. HACCP       1_2_3_4_5_         • Certified Food Handler       7. Other (list)       1_2_3_4_5_         • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C**       *       *         • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C**       *       *         • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C**       *       *         • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C**       *       *         • CINC       R       Narrative       To Be Corrected By         • CINC       R       Narrative       To Be Corrected By         • CINC       I       -       -       -         • CINC       I       -       -       -       -         • CINC       I       -       -       -       -       -	Owner's Address						Summary of Violations:			
Repeatable Feron S.E-mail       6. HACCP       1_2_3_4_5_         Certified Food Handler       7. Other (list)       1_2_3_4_5_         • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUNNS MARKED "C"       1_2_3_4_5_         • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUNNS MARKED "C"       1_2_3_4_5_         • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUNNS MARKED "C"       1_2_3_4_5_         • COLORINS SUPPORT COLUNNS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"       1_1_1_1_1_1_1_1_1_1_1_1_1_1_1_1_1_1_1_	Person in Charge					4. Pre-Operational	C		NC	R
CONVOLOUMINARY CONVOLUTIONS OF A INDUST	Responsible	e Person's 🤉	E-maj	il			Men	і Туре (	See bac	k of page)
<ul> <li>VIOLATIONS) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"</li> <li>Section# C/NC R R Narrative To Be Corrected By</li> <li>Section# C/NC R R Narrative To Be Corrected By</li> <li>Section# C/NC R R Narrative To Be Corrected By</li> <li>Section# Section Revision Revisio Revision Revision Revision Revision Revision Revision Revision</li></ul>	Certified Fo	ood Handle	er			7. Other ( <i>list</i> )	. 1	_2	_3	_45
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## MENU TYPE

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	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.							