

## **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 # (mm/dd/yr)			
Establishment Address (number and street, city, state, ZIP code)					( ) Alwhor				
Owner					Purpose: 1. Routine	Follow-up Release Date			
Owner's Address					2. Follow-upSummary of Violations:3. Complaint			ons:	
Person in Charge					<ol> <li>4. Pre-Operational</li> <li>5. Temporary</li> </ol>		C NC R		
Responsible			il		6. НАССР	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" • 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 Co	orrected By	
·									
Received by	Received by (name and title printed): Inspected by (name and title printed):								
Received by	(signature	):		Inspected by(signature):					
cc: cc:						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.							