

## **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.

Owner       Purpose:       Pollow-up       Reclass Date         0wner's Address       2. Follow-up       Summary of Violations:       3. Compilant         Person in Charge       2. Follow-up       Summary of Violations:       3. Compilant         Responsible Person's E-mail       6. HACCP       Menn Type <i>Sce back of page</i> Certified Food Handler       7. Other ( <i>Big</i> ) $1_2_3_4_5_$ • CRITICAL THENS ARE IDENTIFIED IN THE CHECKLIST AND NARARTIVE COLUMNS MARKED °C"       1 $2_3_4_5_$ • CRITICAL THENS ARE IDENTIFIED IN THE CHECKLIST AND NARARTIVE COLUMNAR OF VIOLATIONS" AND IN THE NARATIVE BELOW AS "B       To Be Corrected By         • CINC       R       Nerrative       To Be Corrected By         • CINC       R       Nerrative       To Be Corrected By         • CINC       R       Nerrative       Integrational         • CINC       R       Integrational       Integrational         • CINC       R       Integrational       Integrational	Establishme					Telephone Number ( ) Establishment	(more /ddhin)			ID #	
Owner's Address       I. Routine       Summary of Violations:         Person in Charge       3. Compilant       CNCR         Responsible Person's E-mail       6. Pre-Operational       CNCR         Stremporary       6. HACCP       1	Establishment Address (number and street, city, state, ZIP code)					( ) Gwner					
Owner's Address         2. Follow-up         Summary of Violations:           Person in Charge         3. Complaint         4. Pre-Operational         C	Owner						Follow	-up	Release Date		
Person in Charge       4. Pre-Operational       C	Owner's Address					2. Follow-up	2. Follow-up Summary of Violations:				
Responsible Person's E-mail       6. HACCP       7. Other ( <i>list</i> )       1_2_3_4_5_         Certified Food Handler       7. Other ( <i>list</i> )       1_2_3_4_5_         • CRUTICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"         • CRUTICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"         • VIOLATIONS' REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "B         Section#       CONC       R         Narrative       To Be Corrected By         Section#       CONC       R         Narrative       To Be Corrected By         Section#       Concerted By         Section#       Concerted By         Concerted Dy       Section#         Concerted Dy         Con	Person in Charge					4. Pre-Operational	C_		NC	R	
CUINED FOR HURLEY       1       3       4       3         • 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 "B         Section#       C/NC       R       7       7       8         Section#       C/NC       R       7       7       8       8         Section#       C/NC       R       7       7       8       8       8         Section#       C/NC       R       7       7       8       9       1	Responsible Person's E-mail					6. НАССР		Menu Type (See back of page)			
• VIOLATIONS(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "B         Section#       C/NC       R       Narrative       To Be Corrected By         Image: Contract of the standard	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 ( <i>J or 2 main items</i> ). 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.