

## **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 ( ) Esublishment	Date of Inspection ID # (mm/dd/yr)				
Establishment Address (number and street, city, state, ZIP code)						( ) Contra					
Owner						Purpose: 1. Routine	Fol	ow-up	Release Date		
Owner's Address						<ol> <li>Follow-up</li> <li>Complaint</li> </ol>	nmary of	ry of Violations:			
Person in Charge						4. Pre-Operational		C	NC	R	
Responsible Person's E-mail						5. Temporary 6. HACCP	Menu Type (See back 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" • VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"											
Section#	C/NC	R		Narr	rative			Т	o Be Co	orrected By	
			-								
			-								
Received by	(name and	l title p	printed):			Inspected by (name and title	e 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.								