

## **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 Address (ramber and street, cig, state, ZIP code)  Orner  Purpose:  Purpose: Pu	Establishment Name						Telephone Number     Date of In       ( ) Estable have at     (mm/dd/yr)				ID #		
Owner's Address         1. Routine         2. Follow-up         Summary of Violations:           Person in Charge         3. Complaint         N=co-operational         C	Establishment Address (number and street, city, state, ZIP code)						( ) Ciwator						
Person in Charge     3. Complaint     Re-Operational     CNCR       Repossible Person's E-ansit     5. Temporary     Menu Type (See back of page)       Certified Food Handler     7. Other (Br)     1_2_3_4_5       • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"     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 ESTIMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"     To Be Corrected By       • CRITICAL ITEMS ARE IDENTIFIES INTERS     • Interstitute IDENTIFIES IN	Owner						-			p Release Date			
Person in Charge       4. Pre-Operational       C NC R         Responsible Person's E-mail       5. Temporary       6. BACCP       1_2_3_4_5_         • CRTITCAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C**       • Other (list)       1_2_3_4_5_         • CRTITCAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C*       • Other (list)       1_2_3_4_5_         • CRTITCAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C*       • Other (list)       • Other (list)         • CRTITCAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C*       • Other (list)       • Other (list)         • CRTITCAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C*       • Other (list)       • Other (list)         • CRTITCAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE       • Other (list)       • Other (list)       • Other (list)         • CRTITCAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE       • Other (list)       • Other (list)       • Other (list)         • CRTITCAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE       • Other (list)       • Other (list)       • Other (list)         • CRTITCAL ITEMS ARE IDENTIFIED IN THE CHECKLIST       • Other (list)       • Other (list)       • Other (list)         • CRTITCAL ITEMS ARE IDENTIFIED IN THE CHECKLIST       • Other (list)       • Other (list)       • Other (list) <th colspan="6">Owner's Address</th> <th colspan="4"></th> <th colspan="3">y of Violations:</th>	Owner's Address										y of Violations:		
Responsible Perion's L-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 COLUMNS MARKED "C"       1_2_3_4_5_         • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       1_2_3_4_5_         • CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       1_2_3_4_5_         • COLOR REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"       1_6         Section#       C/NC       R       Narrative       1_6         • OLATIONS       I       1_6       1_6       1_6         • OLATIONS       I       I       1_6       1_6       1_6         • OLATIONS       I       I       1_6       1_6       1_6         • OLATIONS       I       I       I       1_6       1_6       1_6         • OLATIONS       I       I       I       1_6       1_6       1_6       1_6         • OLATIONS       I       I       I       I       I<6	Person in Charge						4. Pre-OperationalC_5. TemporaryMenu6. HACCP			NC R			
• CRITICAL 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 "R"         Section#       C/NC       R       Narrative       To Be Corrected By         Image: Imag	Responsible Person's E-mail									Menu Type (See back 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 ONArrative To Be Corrected By</li> <li>Section# C/NC R R ONArrative To Be Corrected By</li> <li>Section# C/NC R R R ONArrative Transition Structure S</li></ul>	Certified Fo	ood Handle	er			7. Other (	(list)	1	_2	_3	_45		
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Received by (signature):	Section#	C/NC	R		Narrative				Т	o Be Co	orrected By		
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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.