

## **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.

Etablishment Address (auniter and street, elg), state, ZIP code?  Owner  Purpose:  Purpose: Purpose:  Purpose:  Purpose:  Purpose:  Purpose:  Purpose:  Purpose: Purp	Establishment Name					Telephone Number       ( ) Establishment	Date of Inspection ID # (mm/dd/yr)			
Oward 1 Address         1. Routine         2. Follow-up         Summary of Violations:           Person in Charge         3. Complaint         CC	Establishment Address (number and street, city, state, ZIP code)					nonwist (				
Person in Charge       3. Complaint       4. Pre-Operational       C	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 (life)       1_2_3_4_5         • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       *       *         • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       *       *         • CRITICAL ITENS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"       *       *         • COLOR       R       Narrative       To Be Corrected By         Section#       C/NC       R       Narrative       To Be Corrected By         Section#       C/NC       R       Narrative       Indentified IN THE SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"         Section#       C/NC       R       Narrative       Indentified IN THE SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"         Section#       C/NC       R       Narrative       To Be Corrected By         International       International       International       International         Section#       International       International       International         International       International       International       Internatinternational	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_         • VIOLATIONS) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"       Section#         Section#       C/NC       R       Narrative       Image: Comparison of the printed):         Received by (signature):       Inspected by (signature):       Inspected by (signature):	Person in Charge					4. Pre-Operational	C	NC	R	
CONVOLOUMENT  CONVOLOUMENT  CONVOLOUMENT  CONVOLUTIONS  C	Responsible Person's E-mail					6. НАССР	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 Narrative To Be Corrected By</li> <li>Section# C/NC R R Narrative To Be Corrected By</li> <li>Section# Section Section</li></ul>	Certified Food Handler					7. Other ( <i>list</i> )	12	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.							