

## **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		( ) Earbh brie a	Date of Inspection (mm/dd/yr)			
Establishment Address (number and street, city, state, ZIP code)		( ) Gwner				
Owner		Purpose: 1. Routine	Follow-up Release Date			
Owner's Address		<ol> <li>Follow-up</li> <li>Complaint</li> </ol>	Summary of Violations:			
Person in Charge		4. Pre-Operational C_		NC R		
Responsible Person's E-mail		6. НАССР	Menu Type <i>(See back of page)</i>			
Certified Food Handler		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			Го Ве Со	orrected By	
		<u>_</u>				
Received by (name and title printed):       Inspected by (name and title printed):						
Received by (signature):						
cc:	cc:		cc:			

## 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.