

## **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.

Batabilishinest Address (number and street, city, state, ZIP code)  ( ) have a different and street, city, state, ZIP code)  C ( ) have a different and street, city, state, ZIP code)  Follow-up  Release Date    Owner	Establishment Name					Telephone Number      ( ) Establishment	Date of Inspection ID # (mm/dd/yr)			
Owner's Address      1. Routine      2. Follow-up      Summary of Violations:        Person in Charge      3. Complaint      CNCR        Responsible Person's E-mail      5. Tomporary      HACCP      1	Establishment Address (number and street, city, state, ZIP code)					( ) Owner				
Person in Charge    2. Note of point of controls.      Responsible Person's E-mail    5. Complaint 4. Pre-Operational 5. Temporary 6. HaCCP      Responsible Person's E-mail    5. Temporary 6. HaCCP      * Certified Food Handler    7. Other (#sp)      * Certified Food Handler    7. Other (#sp) <t< td=""><td colspan="5">Owner</td><td>~</td><td colspan="3">Follow-up Release Date</td></t<>	Owner					~	Follow-up Release Date			
Person is Charge    4. Pre-Operational    C NC R      Responsible Prison's E-mail    5. Temporary    6. HACCP    1_2_3_4_5_      Certified Food Handler    7. Other (liss)    1_2_3_4_5_      * CRITICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C*    *    *      * CRITICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C*    *    *      * CRITICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C*    *    *      * CRITICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED *C*    *    *      * Section#    C							Summary of Violations:			
Responsible Person 1 E-mail    Alem 1 Spe (See Back of page)      Certified Food Handler    7. Other (lisi)    1_2_3_4_5_      • CRETICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNSMARKED *C*    *      • VIOLATIONS) REPEXTED PROPREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS *R*    To Be Corrected By      Section#    C/N    R    Narrative    To Be Corrected By      Section#    C/N    R    Narrative    To Be Corrected By      Section#    C/N    R    Narrative    Interval      Section#    C/N    R    Narrative    To Be Corrected By      Section#    C/N    R    Narrative    Interval      Interval    Interval    Interval    Interval    Interval </td <td colspan="5">Person in Charge</td> <td colspan="4" rowspan="2">4. Pre-Operational C NC R 5. Temporary 6. HACCP 7. Other (lin)</td>	Person in Charge					4. Pre-Operational C NC R 5. Temporary 6. HACCP 7. Other (lin)				
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• 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      Section#    C/NC    R    Inspected Dy    Inspected Dy    Inspected Dy      Section#    C/NC    R    Inspected Dy (Name and title printed):    Inspected Dy (Name and title printed):	Certified Fo	ood Handle	er			7. Other ( <i>Ust</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.							