



## TEMPORARY EVENT INSPECTION REPORT

State Form 22116 (R10 / 4-25)  
SDH Form 51-0001

**Indiana Department of Health  
Telephone (317) 233-1974  
Fax (317) 233-9200**

**Based on an Inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, 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 <b>BUBBLE TEA</b>	Telephone Number (      ) _____	Date of Inspection (mm/dd/yyyy) <b>7/14/2025</b>	ID Number
Establishment Address (number and street, city, state, and ZIP code)	Establishment (      ) _____	Owner	
Owner	Purpose: <ol style="list-style-type: none"> <li>1. Routine</li> <li>2. Follow-up</li> <li>3. Complaint</li> <li>4. Pre-Operational</li> <li>5. Temporary</li> <li>6. HACCP</li> <li>7. Other (list) _____</li> </ol>	Follow-up	Release Date (mm/dd/yy)
Owner's Address (number and street, city, state, and ZIP code)	Summary of Violations:		
Person in Charge	P _____ Pf _____ C _____ R _____		
Responsible Person's E-mail	Menu Type (See back of page.)		
Certified Food Handler	1 _____ 2 _____ 3 _____ 4 _____ 5 _____		

- PRIORITY ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "P".

- VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE “SUMMARY OF VIOLATIONS” AND IN THE NARRATIVE BELOW AS “R”.

Received by (name and title printed):

Inspected by name and title printed

Received by (signature):

Inspected by (signature):

CC:

CC:

CC:

## MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of non-potentially hazardous foods.
2	Limited menu ( <i>1 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.
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.