

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.

	Кеці	uneme	ents. The time limit for correction of each violati		portion of	tilis report.
	DW1	tra	number and street, city, state, and ZIP code)	Telephone Number () Establishment () Owner	Date of Inspect (mm/qt/)	ion 🖟
Owner				Purpose:	Follow-	up/ Release Date (mm/dd/yy)
Owner's A	ddress (n	umbe	r and street, city, state, and ZIP code)	2. Follow-up		ry of Violations:
Person in Charge				3. Complaint 4. Pre-Operational		$\frac{\mathcal{O}}{\mathcal{O}} \frac{\mathcal{O}}{\mathcal{O}} \frac{\mathcal{O}}{\mathcal{O}}$
Responsit	ole Persor	ı's E-n	nail	5. Temporary 6. HACCP	Menu T	ype (See back of page.)
Certified Food Handler				7. Other (list)	12	2345
			TIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS			
			ROM PREVIOUS INSPECTIONS ARE DENOTED IN THE		O IN THE NAI	
Section#	P/Pf/C	R	Narrativ	/e		To Be Corrected By
			No Violar	10NS		
Received b	oy (name a	nd title	e printed):	Inspected by (name and ti	itle printed);	Seacas
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MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of non-potentially hazardous foods.
2	Limited menu (1 or 2 main items). 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.