

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 parrative portion of this report.

	Requ	uireme	ents. The time limit for correction of each violation	on is specified in the narrative	e portion of	tnis report.	
Establishr	nent Name	D	.フ	Telephone Number	Date of Inspect	ion 🛊	
	170	<u> </u>	Constitution of Title and	Establishment	(mm/ctd/y	(YYY)	
Establishr	nent Addr	ess (n	umber and street, city, state, and ZIP code)	()	1611	911010	
				Owner	143'	الما	
Owner				Purpose:	Follow-	up Release Date (mm/dd/yy)	
				1. Routine		10000	
Owner's A	ddress (n	umbei	r and street, city, state, and ZIP code)	2. Follow-up	Summa	ary of Violations:	
	•		,	•		-	
Person in	Charge			3. Complaint		$_{Pf} \underline{\partial}_{C} \mathbf{c} \underline{\mathcal{O}}_{R} \mathbf{D}$	
1 613011111	Onlarge			4. Pre-Operational	'	· ·	
D	. I. D	. T		5. Temporary		· · · · · · · · · · · · · · · · · · ·	
Responsit	Die Persor	ı's E-m	ıalı	6. HACCP	wenu i	ype (See back of page.)	
Certified F	ood Hand	ller		7. Other (list)	12345		
• PRIORITY	ITEMS ARE	IDENT	IFIED IN THE CHECKLIST AND NARRATIVE COLUMNS	MARKED "P".			
					D IN THE MAI	DDATIVE DELOW AC "D"	
	• •		ROM PREVIOUS INSPECTIONS ARE DENOTED IN THE '		D IN THE NAI		
Section#	P/Pf/C	R	Narrative	<u> </u>		To Be Corrected By	
			N12 1/2/27	<u>'. \c</u>			
			NO VIOLAT	ions			
Received b	y (name a	nd title	printed):	Inspected by (name and t	itle printed):	50100	
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Received b	y (signatu	re):		Inspected by (signature):	-	/)	
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	M	4		1700	<u> </u>		
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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.