

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

State Form 48669 (R2/2-05) SDH Form 51-0001

Brown County Health Department P.O. Box 281 Nashville, IN 47448

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 lin	nit for cor	rectio	n of each violation is specified in the narrative portion o	f this report.			• .		
Establishment Name				Telephone Number () Establishment Date of I (mm/dd/)			ID#		
Establishment Address (number and street, city, state, ZIP code)				() elwner					
Owner				Purpose: 1. Routine	Follow-u	up Release Date			
Owner's Address				2. Follow-up 3. Complaint	Summar	ary of Violations:			
Person in C	harge			4. Pre-Operational	C	C NC R			
Responsible	e Person's	E-ma	il .	5. Temporary 6. HACCP	Menu Ty	Menu Type (See back of page)			
Certified Food Handler				7. Other (list)	12	12345			
			ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUM		ND IN THE	JABBATH/D	DELOW 10 (Dr		
• VIOLATIC Section#	C/NC	R	FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE Narrative		ND IN THE N		orrected By		
Section	CINC	1/	Marrauve			ТОВЕС	nrected by		
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ticke district and attention attention of the state of th	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
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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.
	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially
3	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.



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						3. Complaint				
Person in C	harge					4. Pre-Operational	C	C NC R		
Responsible	Person's	E-ma	iI			5. Temporary Menu Type (See back of page)				
						6. HACCP				
Certified Fo	ood Handle	er				7. Other (list)	12	33	_45	
• CRITICAL	ITEMS AR	E IDE	ENTIFIED IN THE CHECKLIS	T AND NARRATIVI	E COLUMNS N	MARKED "C"				
• VIOLATIO	N(S) REPE	ATED	FROM PREVIOUS INSPECTI	ONS ARE DENOTE	ED IN THE "SU	MMARY OF VIOLATIONS" A	ND IN THE I	NARRATIVI	E BELOW AS "R"	
Section#	C/NC	R		N	larrative			To Be C	orrected By	
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