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 limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Salt Creek 19th Hole Grill	**Telephone Number** (812)988-7888 ( ) Owner	**Date of Inspection** (*mm/dd/yr*) 6-24-15	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 2359 SR 46 E			
Owner Salt Creek Golf	**Purpose:** 1. Routine ✔	**Follow-up** yes	**Release Date** 7-4-15
Owner's Address P O Box 1848 Nashville	2. Follow-up ☐	**Summary of Violations:**	
Person in Charge Jennifer Van Ness	3. Complaint ☐ 4. Pre-Operational ☐	C 2 NC 1 R 0	
Responsible Person's E-mail	5. Temporary ☐ 6. HACCP ☐	**Menu Type** (*See back of page*)	
Certified Food Handler Jennifer Van Ness	7. Other (*list*) _____	1 ☐ 2 ☐ 3 ✔ 4 ☐ 5 ☐	

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) 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
294	c		sanitizer solution in bucket for counter is too weak	now 6-24-15
			-corrected	
174	nc		label all squeeze bottles as to contents	now 6-24-15
187	c		keep bar-b-cue sauce that needs refrigerating after opening	now 6-24-15
			either in the cooler or in an ice-water bath to keep temperature	
			under 41 degrees	

Received by (*name and title printed*): Jennifer Van Ness	Inspected by (*name and title printed*): Jennifer H Rugenstein, EHS
Received by (*signature*): signature on file on paper copy	Inspected by (*signature*):
cc:	cc: / cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially 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.