

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.

The time li	mit for cor	rectio	n of each violation is specified in the narrative portion of t	his report.			
Establishm	ent Name			Telephone Number	Date of Inspection (mm/dd/yr)		ID#
				() Establishment	(mmuaw yr	,	
Establishm	ent Addres	is (nu	mber and street, city, state, ZIP code)	() Owner			
Owner				Purpose:	Follow-u	p Relea	se Date
				1. Routine			
Owner's A	ddress			2. Follow-up	Summary of Violations:		
				3. Complaint			
Person in C	Charge			4. Pre-Operational	C NC R		
Responsible	e Person's	E-ma	il	5. Temporary6. HACCP	Menu Type (See back of page)		
Certified F	ood Handle	er		7. Other (list)	1 2	3	4 5
					'	3	
• CRITICAL	. ITEMS AE	e in	ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS	MARKED "C"			
					NID IN THE	JADDATIS/E	DELOW AC "D"
	C/NC		PROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "S	SUMINIARY OF VIOLATIONS A	IND IN THE		
Section#	C/NC	R	Narrative			10 Be C	orrected By
							_
<u> </u>							<u> </u>
							-
				_			
Received by	i (nama an	I titla	nuintad):	Inspected by (name and title	muiuta A.		
Received by	(пате ана	ime	ргинеа).	mispected by (name and title	priniea).		
Received by	(signature):		Inspected by (signature):			
cc:			cc:	1 7/4 /20/	CC:		
,			***		1		

MENU TYPE

Principle of the Park of the P	
оли и поддер и познава до постава до постав	
An and a second an	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
To TOO CONTROL OF THE TOTAL OF	
REAL CONTRACTOR OF THE CONTRACTOR OF T	
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.
PARTITION OF THE PARTITION OF T	
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.