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 Artists Colony	**Telephone Number** (812)988-0660 ( ) Owner	**Date of Inspection** (*mm/dd/yr*) 2-13-15	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 105 S Van Buren			
Owner Steve and Bibi Stutzman	**Purpose:** 1. Routine ✔	**Follow-up** yes	**Release Date** 2-23-15
Owner's Address P O Box 1099 Nashville IN	2. Follow-up ☐	**Summary of Violations:**	
Person in Charge Tom Phillips	3. Complaint ☐ 4. Pre-Operational ☐	C 0 NC 5 R 0	
Responsible Person's E-mail stevestuts@hughes.net	5. Temporary ☐ 6. HACCP ☐	**Menu Type** *(See back of page)*	
Certified Food Handler Tom Phillips	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
174	nc		Label all squeeze bottles as to contents	now 2-13-15
234	nc		Dispensing utensils should be stored with the handle outside	now 2-13-15
			of the food product - cereal and granola containers need a scoop	
			outside, not a spoon inside container on product	
295	nc		baking oven floor has cooked on debris	March 15, 2015
256	nc		Thermometer needed in freezers (2) downstairs	corrected
310	nc		Dust on fan covers and ceiling in produce cooler downstairs	now 2-13-15

Received by (*name and title printed*): Tom Phillips	Inspected by (*name and title printed*): Jennifer Heller 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.