

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 lir	nit for cor	rectio	n of each violation is specified i	n the narrative portion	of this report.			1	
Establishment Name					Telephone Number	Date of In (mm/dd/yr		ID#	
					() Establishment	(,		
Establishment Address (number and street, city, state, ZIP code)					() Chance				
Owner					Purpose:	Follow-up Release Date			
					1. Routine				
Owner's Address					2. Follow-up	Summary of Violations:			
Person in Charge					3. Complaint 4. Pre-Operational	C	C NC R		
Responsible	e Person's	E-ma	и		5. Temporary 6. HACCP Menu Type (See back of page)				
Certified Fo	ood Handle	er		·	7. Other (list)	12	3	45	
				· 					
• CRITICAL	ITEMS AR	E IDE	ENTIFIED IN THE CHECKLIST A	ND NARRATIVE COLU	IMNS MARKED "C"				
·		ATED	FROM PREVIOUS INSPECTION		HE "SUMMARY OF VIOLATIONS"	AND IN THE N			
Section#	C/NC	R		Narrati	ve		To Be Co	orrected By	
							_		
								_	
Received by	(name and	l title j	orinted):		Inspected by (name and title	e printed):			
Received by	(signature):	-		Inspected by (signature);				
					16/M V26				
cc:		_	c	c:		cc:			

MENU TYPE

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An and a second an	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.
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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.