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 Big Woods Brewing	**Telephone Number** 812-720-0088 ( ) Owner	**Date of Inspection** (*mm/dd/yr*) 3-29-19	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 60 Mollys Lane			
Owner Red Truck II, Ed Ryan	**Purpose:** 1. Routine ✔	**Follow-up** yes	**Release Date** 4-9-19
Owner's Address 488 Town Hill Rd	2. Follow-up ☐	**Summary of Violations:**	
Person in Charge Devin Smith	3. Complaint ☐ 4. Pre-Operational ☐	C 3 NC 2 R 0	
Responsible Person's E-mail ed@bwqoht.com	5. Temporary ☐ 6. HACCP ☐	**Menu Type** (*See back of page*)	
Certified Food Handler Kristina Henderson	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
175	c		Uncovered product in bowl in walk-in cooler	now 3-29-19
345	c		Handwashing sink being used to thaw fish	now 3-29-19
344	c		Handwashing sink not accessible due to pan of fish blocking it from use	now 3-29-19
138	nc		Restraint on facial hair needed on kitchen workers no matter length of	now 3-29-19
			hair on the face	
214	nc		Cutting board needs to be resurfaced- has deep cuts and gouges	now 3-29-19

Received by (*name and title printed*): Devin Smith	Inspected by (*name and title printed*): Jennifer Heller, 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.