

## **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 lin	nit for cor	rectio	n of each violation is specified in the na	arrative portion of thi	s report.			1-1
Establishment Name					Telephone Number	(/444)		ID#
					( ) Establishme it	(	,	
Establishment Address (number and street, city, state, ZIP code)					( ) Wher			
Owner					Purpose:	Follow-up Release Date		
					1. Routine			
Owner's Address					2. Follow-up	Summary of Violations:		
					3. Complaint			
Person in Charge					4. Pre-Operational C NC R			
Responsible Person's E-mail					5. Temporary 6. HACCP Menu Type (See back of page)			k of page)
Certified Fo	ood Handle	er			7. Other (list)	1 2 3 4 5_		
		-				'	3	
• CRITICAL	ITEMS AR	E IDE	ENTIFIED IN THE CHECKLIST AND NAME	RRATIVE COLUMNS M	MARKED "C"			
• VIOLATIO	N(S) REPE	ATED	FROM PREVIOUS INSPECTIONS ARE I	DENOTED IN THE "SU	MMARY OF VIOLATIONS" A	ND IN THE N	ARRATIVE	BELOW AS "R"
Section#	C/NC	R		Narrative			To Be Co	orrected By
							<del></del>	
			_					
							-	
								_
-								
				_				
								-
Received by	(name and	l title j	orinted):		Inspected by (name and title	printed):		
Docalus 41	(ata t	١.			Iron facility ( ) 2	_		
Received by (signature):  Inspected by (signature):								
ce:			cc:		<i>() ')</i>	Cc:		

## 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.