

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 limit for correction of each violation is spe	cified in the narrative portion of this report.		•	
Establishment Name	Telephone Num	(man /dd/m)	ID#	
	() Establish	and t		
Establishment Address (number and street, city, state	e, ZIP code) () clyiner			
Owner	Purpose:	Follow-up Re	lease Date	
	1. Routine			
Owner's Address	2. Follow-up	Summary of Vio	lations:	
Person in Charge	3. Complaint	CNC	' D	
8	4. Pre-Operation	onal C NC	C NC R	
Responsible Person's E-mail	5. Temporary 6. HACCP	Menu Type (See	Menu Type (See back of page)	
G de IP IV	7. Other (list)			
Certified Food Handler		123	45	
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECK	CLIST AND NARRATIVE COLUMNS MARKED "C"	I		
• VIOLATION(S) REPEATED FROM PREVIOUS INSPE	ECTIONS ARE DENOTED IN THE "SUMMARY OF VIOL	ATIONS" AND IN THE NARRAT	IVE BELOW AS "R"	
Section# C/NC R	Narrative	То Ве	Corrected By	
			_	
Received by (name and title printed):	Inspected by (nan	e and title printed):		
Received by (signature):		 +		
	Inspected by (sign	ature):		

MENU TYPE

Principle of the Parket of the	
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.