

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	narrative portion of thi	is report.			1
Establishment Name					Telephone Number	(/446)		ID#
					() Establishment	(,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	,	
Establishment Address (number and street, city, state, ZIP code)					() thener			
Owner					Purpose:	Follow-up Release Date		
					1. Routine			
Owner's Address					2. Follow-up	Summary of Violations:		
Person in Charge					3. Complaint	C NC P		
reison in Charge					4. Pre-Operational	C NC R		
Responsible Person's E-mail					5. Temporary	Menu Type (See back of page)		
					6. HACCP 7. Other (list)			
Certified Food Handler					7. Other (usi)	12	3	45
• CRITICAL	ITEMS AR	E IDI	ENTIFIED IN THE CHECKLIST AND N	ARRATIVE COLUMNS	MARKED "C"			
			FROM PREVIOUS INSPECTIONS AR		JMMARY OF VIOLATIONS" A	ND IN THE N		
Section#	C/NC	R		Narrative			To Be Co	orrected By
							_	
			<u></u>					
			<u> </u>					
				-				
-								
								-
Received by	(name and	title j	rinted):		Inspected by (name and title	printed):		
Received by	(signature):			Inspected by (Nignature):	_		
Received by (signature): Inspected by						2_		
cc:			cc:		<i>D</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.