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 Pizza	**Telephone Number** (812)988-6004 ( ) Owner	**Date of Inspection** (*mm/dd/yr*) 5-19-22	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 44 N Van Buren			
Owner Ed Ryan	**Purpose:** 1. Routine ✔	**Follow-up** yes	**Release Date** 5-29-22
Owner's Address P O Box 100	2. Follow-up ☐	**Summary of Violations:**	
Person in Charge Angie Riehl	3. Complaint ☐ 4. Pre-Operational ☐	C 2 NC 4 R 4	
Responsible Person's E-mail ed@bwqoht.com	5. Temporary ☐ 6. HACCP ☐	**Menu Type** *(See back of page)*	
Certified Food Handler Emily Clift	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
177	c		Metal cover that goes over the open salad area of the cooler stored on the ground	
			To be washed and sanitized before replacing cover	corrected
344	c	x	Handwashing sink in dough room blocked	now 5-19-22
138	nc	x	Staff in dough room and management need head covering	now 5-19-22
295	nc	x	Cutting board on salad line has cuts and gouges	June 1 2022
			Plates on shelf by impinger have debris - use a cover plate	now 5-19-22
			to protect these plates in this area	
310	nc		Ventilation grate over the impinger has built-up debris	now 5-19-22
431	nc	x	Mop room floor wet and has debris	now 5-19-22

Received by (*name and title printed*): Angie Riehl	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.