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 Brown County High School	**Telephone Number** 812-988-5423 ( ) Owner	**Date of Inspection** (*mm/dd/yr*) 4-25-17	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 325 School House Lane Nashville IN			
Owner Brown County Schools	**Purpose:** 1. Routine ✔ 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (*list*)	**Follow-up** yes	**Release Date** 5-5-17
Owner's Address 357 E Main St		**Summary of Violations:** C 0 NC 3 R 1	
Person in Charge Vickie Hendershot			
Responsible Person's E-mail jkirchhofer@brownco.k12.in.us		**Menu Type** (*See back of page*) 1 2 ✔ 3 4 5	
Certified Food Handler Jason Kirchhofer			

- **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
218	nc	x	Remove or repair Intek steamer	summer 2017
431	nc		Fan covers in cooler have dust (slight)	now 4-25-17
342	nc		Hand washing sink in main food area is slow to reach 100 degrees minimum	now 4-25-17
			for hand washing- took 2 minutes and when I washed my hands initially	
			-then took 40 seconds to reach temp on second handwashing	

Received by (*name and title printed*): Vickie Hendershot	Inspected by (*name and title printed*): Jennifer Rugenstein
Received by (*signature*): signature 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.