

## **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 | d in the narrative po | ortion of thi | s report.                             |   |         | 1                  |  |
|--|-------------|---------|----------------------------------|-----------------------|---------------|---------------------------------------|---|---------|--------------------|--|
| Establishment Name   |             |         |                                  |                       |               | Telephone Number Date of In (mm/dd/y) |   |         | ID#                |  |
|  |             |         |                                  |                       |               | ( ) Esoble how it                     | (,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, | ,       |                    |  |
| Establishment Address (number and street, city, state, ZIP code) |             |         |                                  |                       |               | ( ) WHOT                              |   |         |                    |  |
| Owner  |             |         |                                  |                       |               | Purpose:                              | Follow-up Release Date                  |         |                    |  |
|  |             |         |                                  |                       |               | 1. Routine                            |   |         |                    |  |
| Owner's Address  |             |         |                                  |                       |               | 2. Follow-up                          | Summary of Violations:                  |         |                    |  |
| D  |             |         |                                  |                       |               | 3. Complaint                          |   |         |                    |  |
| Person in Charge   |             |         |                                  |                       |               | 5 Temporary                           |   |         | R                  |  |
| Responsible Person's E-mail                                      |             |         |                                  |                       |               | 6. HACCP                              |   |         | (See back of page) |  |
| Certified Food Handler   |             |         |                                  |                       |               | 7. Other (list)                       | 1 2 3 4 5_                              |         |                    |  |
|  |             |         |                                  |                       |               |                                       |   |         | - <b>·</b>         |  |
| • CRITICAL   | . ITEMS AR  | E IDI   | ENTIFIED IN THE CHECKLIST        | Γ AND NARRATIVE (     | COLUMNS N     | MARKED "C"                            |   |         |                    |  |
|  |             | ATED    | FROM PREVIOUS INSPECTIO          |                       |               | MMARY OF VIOLATIONS" A                | ND IN THE N                             |         |                    |  |
| Section#   | C/NC        | R       |                                  | Nar                   | rrative       |                                       |   | To Be C | orrected By        |  |
|  |             |         |                                  |                       |               |                                       |   | -       |                    |  |
|  |             |         |                                  |                       |               |                                       |   |         |                    |  |
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|  |             |         |                                  |                       |               |                                       |   |         |                    |  |
| Received by  | (name and   | title j | orinted):                        |                       |               | Inspected by (name and title          | printed):                               |         |                    |  |
| Received by  | (cianatura  | ١٠      |                                  |                       |               | Inspected by (signature):             |   |         |                    |  |
| Received by (signature):   |             |         |                                  |                       |               | Inspected by (signature):             |   |         |                    |  |
| cc:  |             |         |                                  | cc:                   |               |                                       | cc:                                     |         |                    |  |

## MENU TYPE

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| An and a second an | Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.   |
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| 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. |
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| 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.  |
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| 5  | Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.  |
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