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 Inn	**Telephone Number** (812)988-2291 ( ) Owner	**Date of Inspection** (*mm/dd/yr*) 8-19-19	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 51 E. State Road 46, Nashville, IN 47448			
Owner Dietrich Gosser	**Purpose:** 1. Routine ✔ 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (*list*)	**Follow-up** No	**Release Date** 8-29-19
Owner's Address 7245 N. Richardson Road, Morgantown, IN 46160		**Summary of Violations:** C 2 NC 2 R 0	
Person in Charge Brenda Boat			
Responsible Person's E-mail drgosser@yahoo.com		**Menu Type** (*See back of page*) 1 2 3 ✔ 4 5	
Certified Food Handler Dietrich Gosser			

- **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
187	c		Items on salad bar buffet over temp	voluntarily
			coleslaw reading 47 degrees, Mac salad reading 47 degrees	discarded
			Pea salad reading 48 degrees, cottage cheese reading 50 degrees	
			held under 2 hours holding time	rechilled
195	c		Items in cooler packaged in house in reduced oxygen packaging	discarded
			with no variance or HACCP plan	
174	nc		no items on salad bar are labeled, including the dressings	now 8-19-19
214	nc		cutting boards have cuts and gouging, need to be	
			resurfaced	August 30 2019

Received by (*name and title printed*): Brenda Boat	Inspected by (*name and title printed*): Jennifer Heller, E.H.S.
Received by (*signature*): Signature on original paper report	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.