

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.

The time lin	nit for cor	rectio	n of each violation is specific	ed in the narrative porti	ion of thi	s report.				
Establishment Name								Date of Inspection ID #		
						( ) Establishment	(mm/uwyr	,		
Establishme	ent Addres	s (nu	mber and street, city, state, Zl	(P code)		( ) elwner				
Owner						Purpose:	Follow-u	p Relea	se Date	
						1. Routine				
Owner's Ac	idress					2. Follow-up Summary of Violations:				
						3. Complaint				
Person in Charge						4. Pre-Operational	Pre-Operational C NC R			
Responsible Person's E-mail						5. Temporary	Menu Type (See back of page)			
•						6. HACCP				
Certified Food Handler						7. Other (list)	12	3	_45	
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			ENTIFIED IN THE CHECKLIS							
			FROM PREVIOUS INSPECTI			MMARY OF VIOLATIONS" A	ND IN THE N			
Section#	C/NC	R		Narra	ative			To Be Co	orrected By	
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Received by	(name ana	i iiile j	ormea):			Inspected by (name and title p	oriniea);			
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## 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.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.