

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 parrative portion of this report.

The time li	mit for cor	rectio	n of each violation is specifie	d in the narrative portion o	f this report.			· ·
Establishment Name					Telephone Number	Date of In		ID#
					() Establishment	(mm/awy)	,	
Establishm	ent Addres	is (nu	mber and street, city, state, ZI	P code)	() Gwner			
Owner					Purpose:	Follow-u	p Relea	se Date
					1. Routine			
Owner's Address					2. Follow-up	Summary of Violations:		
					3. Complaint			
Person in C	Charge				4. Pre-Operational	C NC R		
Responsible	e Person's	E-ma	iI		5. Temporary 6. HACCP	Menu Type (See back of page)		
Certified F	ood Handle	er		•	7. Other (list)	1 2	3	4 5
certified 1	oou manur					- ''	<u></u>	
• CRITICAL	ITEMS AF	er ini	ENTIFIED IN THE CHECKLIST	T AND NARRATIVE COLUM	NS MARKED "C"			
						A NID IN THE	NADDATIS/E	DELOW AC 4Dn
			FROM PREVIOUS INSPECTI		"SUMMARY OF VIOLATIONS"	AND IN THE		
Section#	C/NC	R		Narrative			10 ве С	orrected By
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Received by	(signature):		Inspected by (signature):	Inspected by (signature):			
cc:				cc:		cc:		

MENU TYPE

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ticke district and attention attention of the state of th	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.
	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially
3	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.