

## 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 specified in the narrative portion | of this report.              |                               |           |              |  |
|-------------|---|-----------|---|------------------------------|-------------------------------|-----------|--------------|--|
| Establishm  | ent Name                                |           |   | Telephone Number             | Date of Inspection (mm/dd/yr) |           | ID#          |  |
|             |   |           |   | ( ) Establishment            | (mmuaw yr                     | ,         |              |  |
| Establishm  | ent Addres                              | is (nu    | mber and street, city, state, ZIP code)                   | ( ) Gwner                    |                               |           |              |  |
| Owner       |   |           |   | Purpose:                     | Follow-u                      | p Relea   | se Date      |  |
|             |   |           |   | 1. Routine                   |                               |           |              |  |
| Owner's A   | ddress                                  |           |   | 2. Follow-up                 | Summary of Violations:        |           |              |  |
|             |   |           |   | 3. Complaint                 |                               |           |              |  |
| Person in C | Charge                                  |           |   | 4. Pre-Operational           | C NC R                        |           |              |  |
| Responsible | e Person's                              | E-ma      | il  | 5. Temporary 6. HACCP        | Menu Type (See back of page)  |           |              |  |
|             |   |           | · ·   | 7. Other (list)              |                               | _         |              |  |
| Certified F | ood Handle                              | er        |   |                              | 12                            | 3         | _45          |  |
| • CRITICAL  | L ITEMS AF                              | RE IDE    | ENTIFIED IN THE CHECKLIST AND NARRATIVE COLU              | UMNS MARKED "C"              |                               |           |              |  |
| • VIOLATIO  | ON(S) REPE                              | ATED      | FROM PREVIOUS INSPECTIONS ARE DENOTED IN TH               | HE "SUMMARY OF VIOLATIONS" A | ND IN THE I                   | NARRATIVE | BELOW AS "R" |  |
| Section#    | C/NC                                    | R         | Narrati   | ve                           |                               | To Be Co  | orrected By  |  |
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| Received by | <br>  (name and                         | l title : | printed):   | Inspected by (name and title | printed):                     |           |              |  |
|             | (,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, |           |   | improved by ( u              | p. m.c,                       |           |              |  |
| Received by | (signature                              | ):        |   | Inspected by (signature):    | Inspected by (signature):     |           |              |  |
| cc:         |   |           | cc:   | <i>y</i> , , <u> </u>        | cc:                           | _         |              |  |

## MENU TYPE

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| оли и поддер и познава до постава до постав  |  |
| 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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