

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 li	nit for cor	rectio	n of each violation is specific	ed in the narrative p	ortion of th	s report.			1	
Establishment Name						Telephone Number () Establishment Date of (mm/dd)		spection)	ID#	
Establishm	ent Addres	is (nu	mber and street, city, state, Zi	IP code)		() tiwater				
Owner						Purpose: Follow-up Release Date 1. Routine				
Owner's Address						2. Follow-up 3. Complaint	Summary of Violations:			
Person in Charge						4. 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	
			ENTIFIED IN THE CHECKLIS							
VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE Section# C/NC R Narrative						MMARY OF VIOLATIONS" A	To Be Corrected By			
Section#	C/NC	R			rrative			ТОВЕС	orrected by	
									_	
-										
									-	
									-	
									-	
Received by	(name and	l title :	printed):			Inspected by (name and title)	nrinted\.			
1.0001fod by	manie unu	1	p. 11100).			mapooted of (name and line)	oi muus,			
Received by (signature):						Inspected/by (signature):				
ce:				cc:			cc:			

MENU TYPE

Principle of the Park of the P	
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.
To TOO CONTROL OF THE TOTAL OF	
REAL CONTRACTOR OF THE CONTRACTOR OF T	
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.
PARTITION OF THE PARTITION OF T	
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.