

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT State Form 57480 (R2 / 4-25) INDIANA DEPARTMENT OF HEALTH FOOD PROTECTION DIVISION	Release Date	7/28/25		Date	7/18/25
	No. of Risk Factor/Intervention Violations	4		Time In	12:45pm
	No. of Repeat Risk Factor/Intervention Violations	1		Time Out	
Establishment	Address	City/State	Zip Code	Telephone	
BROWNIE'S	5730 N STRA 135	Morgantown	46160	812-720 3743	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
	Paul Lattimore	Follow-up	Full	3	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R
 COS=corrected on-site during inspection R=repeat violation

Compliance Status	Description	COS	R
Supervision			
1	Person in charge present, demonstrates knowledge, and performs duties		
2	Certified Food Protection Manager		
Employee Health			
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	Proper use of restriction and exclusion		
5	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices			
6	Proper eating, tasting, drinking, or tobacco products use		
7	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
8	Hands clean & properly washed		
9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	Adequate handwashing sinks properly supplied and accessible		
Approved Source			
11	Food obtained from approved source		
12	Food received at proper temperature		
13	Food in good condition, safe, & unadulterated		
14	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination			
15	Food separated and protected		
16	Food-contact surfaces; cleaned & sanitized		

Compliance Status	Description	COS	R
17	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety			
18	Proper cooking time & temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperature		
21	Proper hot holding temperatures		
22	Proper cold holding temperatures		
23	Proper date marking and disposition		
24	Time as a Public Health Control; procedures & records		
Consumer Advisory			
25	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances			
27	Food additives: approved & properly used		
28	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures			
29	Compliance with variance/specialized process/HACCP		

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Compliance Status	Description	COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water & ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, & animals not present		
39	Contamination prevented during food preparation, storage & display		XX
40	Personal cleanliness		
41	Wiping cloths: properly used & stored		
42	Washing fruits & vegetables		

Compliance Status	Description	COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored		
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	Single-use/single-service articles: properly stored & used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	Non-food contact surfaces clean		
Physical Facilities			
50	Hot & cold water available; adequate pressure		
51	Plumbing installed; proper backflow devices		
52	Sewage & wastewater properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, & clean		
56	Adequate ventilation & lighting; designated areas used		

Person In Charge (Signature)	Date: 7/28/25
Inspector (Signature)	Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> (Circle one) Follow-up Date: N/A



RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

State Form 57480 (R2 / 4-25)
INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

License/Permit #

Date

7/18/25

Establishment

Address

City/State

Zip Code

Telephone

BROWNIE'S

5730 N. ST RD 135

Morgantown

46160

812-720-3743

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, Indiana Retail Food Establishment Sanitation Requirements. Violations cited in this report must be corrected within the time frames below or as stated in Section 475 and 476 of the Indiana Retail Food Establishment Food Code. Complete by Date:

175 P (a) 1 Food must be protected from cross contamination by separating raw animal food during storage from Ready-to-eat food- (Raw eggs above bread) Corrected 7/18/25

213 P# ~~Ready to eat~~ TCS Food must be maintained at ≥ 135°F or ≤ 41°F Eggs, cream cheese, butter left out, (no prep occurring) Corrected 7/18/2025

151 CORE Employees must wear hair restraints Corrected 7/18/25

175a(4) Food must be protected from contamination, storing food in packages covered containers or wrappers (uncovered food in walk in cooler) Corrected 7/18/2025

Published Comment

cream cheese voluntarily discarded

Person In Charge (Signature)

Date: 7/18/25

Inspector (Signature)

Date: 7/18/25