

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT State Form 57480 (R2 / 4-25) INDIANA DEPARTMENT OF HEALTH FOOD PROTECTION DIVISION	Release Date	Oct. 2, 2025	Date	9/22/25
	No. of Risk Factor/Intervention Violations	2	Time In	3:00pm
	No. of Repeat Risk Factor/Intervention Violations	0	Time Out	
Establishment	Address	City/State	Zip Code	Telephone
Brownies	5730 N STRD 35	NASHVILLE	IN	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
N/A	Paul Lattimore	Follow-up		3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R
 IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status	Description	COS	R	Compliance Status	Description	COS	R
Supervision							
1	Person in charge present, demonstrates knowledge, and performs duties			17	Proper disposition of returned, previously served, reconditioned & unsafe food		
2	Certified Food Protection Manager			Time/Temperature Control for Safety			
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting			18	Proper cooking time & temperatures		
4	Proper use of restriction and exclusion			19	Proper reheating procedures for hot holding		
5	Procedures for responding to vomiting and diarrheal events			20	Proper cooling time and temperature		
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco products use			21	Proper hot holding temperatures		
7	No discharge from eyes, nose, and mouth			22	Proper cold holding temperatures		
Preventing Contamination by Hands							
8	Hands clean & properly washed			23	Proper date marking and disposition		
9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			24	Time as a Public Health Control; procedures & records		
10	Adequate handwashing sinks properly supplied and accessible			Consumer Advisory			
Approved Source							
11	Food obtained from approved source			25	Consumer advisory provided for raw/undercooked food		
12	Food received at proper temperature			Highly Susceptible Populations			
13	Food in good condition, safe, & unadulterated			26	Pasteurized foods used; prohibited foods not offered		
14	Required records available: molluscan shellfish identification, parasite destruction			Food/Color Additives and Toxic Substances			
Protection from Contamination							
15	Food separated and protected			27	Food additives: approved & properly used		
16	Food-contact surfaces; cleaned & sanitized			28	Toxic substances properly identified, stored, & used		
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	Compliance Status	Description	COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water & ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored & used		
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			Utensils, Equipment and Vending			
35	Approved thawing methods used			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification							
37	Food properly labeled; original container			49	Non-food contact surfaces clean		
Prevention of Food Contamination							
38	Insects, rodents, & animals not present			Physical Facilities			
39	Contamination prevented during food preparation, storage & display			50	Hot & cold water available; adequate pressure		
40	Personal cleanliness			51	Plumbing installed; proper backflow devices		
41	Wiping cloths: properly used & stored			52	Sewage & wastewater properly disposed		
42	Washing fruits & vegetables			53	Toilet facilities: properly constructed, supplied, & cleaned		
Personnel							
43	Personnel: properly trained			54	Garbage & refuse properly disposed; facilities maintained		
44	Personnel: properly supervised			55	Physical facilities installed, maintained, & clean		
45	Personnel: properly hygienic			56	Adequate ventilation & lighting; designated areas used		

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.

Person In Charge (Signature)	Date: 9/22/25
Inspector (Signature) <i>Tiffany Petit</i>	Follow-up: YES NO (Circle one) Follow-up Date: 10/7/25

