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 narrative portion of this report.

Establishment Name Brozinnis Pizza	**Telephone Number** (812)988-8800 ( ) Owner	**Date of Inspection** (*mm/dd/yr*) 2-12-19	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 140 West Main St			
Owner Seward Worldwide	**Purpose:** 1. Routine ✔	**Follow-up** yes	**Release Date** 2-22-19
Owner's Address 1943 Coatesville	2. Follow-up ☐	**Summary of Violations:**	
Person in Charge Cory Seward	3. Complaint ☐ 4. Pre-Operational ☐	C 0 NC 6 R 0	
Responsible Person's E-mail ryan6712@gmail.com	5. Temporary ☐ 6. HACCP ☐	**Menu Type** *(See back of page)*	
Certified Food Handler Patty Hatcher	7. Other (*list*) _____	1 ☐ 2 ☐ 3 ✔ 4 ☐ 5 ☐	

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
138	nc		Staff with facial hair did not have beardnet	corrected
174	nc		squeeze bottles not labeled as to contents	now 2-12-19
218	nc		Lid on first pizza ingredient cooler holding screws broken	2-20-19
256	nc		No thermometer in cooler with milk containers	corrected
404	nc		Broken floor tiles at register area	2-20-19
431	nc		General cleaning needed under beer/wine cooler	
			Cleaning needed near handsink in flour room	now 2-12-19

Received by (*name and title printed*): Cory Seward	Inspected by (*name and title printed*): Jennifer Heller, EHS
Received by (*signature*): signature on file on paper copy	Inspected by (*signature*):

cc:	cc:	cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
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.
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.