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 Camp Gallahue	**Telephone Number** (317)924-6864 ( ) Owner	**Date of Inspection** (*mm/dd/yr*) 7-25-12	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 6758 Bear Creek RD Morgantown IN 46160			
Owner Girl Scouts Central Indiana	**Purpose:** 1. Routine ✔	**Follow-up** yes	**Release Date** 8-5-12
Owner's Address 1800 N Meridian St Suite 300 Indy	2. Follow-up ☐	**Summary of Violations:**	
Person in Charge Kathy Pitcher	3. Complaint ☐ 4. Pre-Operational ☐	C 0 NC 3 R 0	
Responsible Person's E-mail	5. Temporary ☐ 6. HACCP ☐	**Menu Type** *(See back of page)*	
Certified Food Handler Exempt by status	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
218	nc		in cooler- employee food needs to be in designated, labeled area	now 7-25-12
411	nc		Light in cooler needs to be 20 foot candles or more (freezer also)	by next year camp
431	nc		Grill overhead ventilation is dusty and needs to be cleaned	by next year camp
			note- this was final week of camp	

Received by (*name and title printed*): Kathy Pitcher	Inspected by (*name and title printed*): Jennifer Rekers, 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.