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 Camo Gallahue	**Telephone Number** (317)824-6864 ( ) Owner	**Date of Inspection** (*mm/dd/yr*) 7-7-15	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 6758 Bear Creek Rd Morgantown			
Owner Girl Scouts of central Indiana	**Purpose:** 1. Routine ✔	**Follow-up** no	**Release Date** 7-17-15
Owner's Address 2611 Waterfront Parkway E Drive , Indianapolis IN	2. Follow-up ☐	**Summary of Violations:**	
Person in Charge Kathy Pitcher	3. Complaint ☐ 4. Pre-Operational ☐	C 1 NC 1 R 1	
Responsible Person's E-mail bnichols@girlscoutsindiana.org	5. Temporary ☐ 6. HACCP ☐	**Menu Type** (*See back of page*)	
Certified Food Handler N/A 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
411	nc	x	Lighting in walk-in cooler should be at least twenty (20) foot	next season
			candles at a distance of 30 inches above the floor	
			current reading in front of cooler is under 10 until 3 feet	
			above floor and not even registering on light meter	
			at back of cooler. This cooler needs additional and better light	
			source	
294	c		Concentration in sanitizing solution for counter and silverware	now 7-7-15
			too strong.. Check with a test kit after making this solution	
			each time	

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