

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.

		rectio	n of each violation is specific	ed in the narrative portion of	mis report				
Establishme	ent Name				Telephone Number () Establishment	Date of Inspection (mm/dd/yr)			
Establishment Address (number and street, city, state, ZIP code)					() Owner				
Owner					Purpose: Follow-up Release Date 1. Routine				
Owner's Ad	ldress				2. Follow-up	Summary of Violations:			
Person in C	harge			<u> </u>	3. Complaint 4. Pre-Operational	NC_	R		
Responsible	e Person's	E-ma	il		5. Temporary 6. HACCP	k of page)			
Certified Food Handler					7. Other (list)	12345			
				T AND NARRATIVE COLUMN	S MARKED "C" SUMMARY OF VIOLATIONS" A	ND IN THE NA	RRATIVE	BELOW AS "R"	
Section#	C/NC	R		Narrative				orrected By	
Section	Circ	10		114114470			TO DC CO	Trected By	
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Received by	(name ana	title j	orinted):		Inspected by (name and title)	printed):			
Received by	Received by (signature):				Inspected by (signature):				
					J.M. 12				
cc:				cc:		cc:			



RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

State Form 48669 (R2/2-05) SDH Form 51-0001

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The time lin	nit for cor	rectio	n of each violation is specifie	d in the narrative p	ortion of thi	s report.				
Establishment Name					Telephone Number Date of In (mm/dd/y			ID#		
					() Establishment	(mm uw yr)				
Establishment Address (number and street, city, state, ZIP code)					() WHOT					
Owner					Purpose:	Follow-up Release Date				
						1. Routine				
Owner's Ad	ldress					2. Follow-up	Summary of Violations:			
n						3. Complaint				
Person in Charge						4. Pre-Operational	C	NC R		
Responsible	e Person's	E-ma	iI			5. Temporary Menu Type (See back)				
~				<u>. </u>		7 00 gr à				
Certified Food Handler							12	3	_45	
• CRITICAL	. ITEMS AR	Œ IDF	ENTIFIED IN THE CHECKLIS	T AND NARRATIVE	COLUMNS N	AARKED "C"				
• VIOLATIO		ATED	FROM PREVIOUS INSPECTI		_	MMARY OF VIOLATIONS" A	ND IN THE N	NARRATIVE	E BELOW AS "R"	
Section#	C/NC	R		Na	arrative			To Be C	orrected By	
Received by	(name and	l title j	printed):			Inspected by (name and title	printed):			
D	<i>(</i> • • • •					T (11 ()				
Received by (signature):					Inspected by (signature):					
cc:				cc:			cc:			

MENU TYPE

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альна подделу совыей начения.	
pappininarionalisma.sissaniasissaniasissaniasissaniasissaniasissaniasissaniasissaniasissaniasissaniasissaniasis	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
Total handstaller	
ванала положения	
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.
APROPRIA APPARATION AND AND AND AND AND AND AND AND AND AN	
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.
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