

## **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 lin  | nit for cor | rectio  | on of each violation is specified in the narrative portion of | this report.                 |                              |          | 1           |
|---------------|-------------|---------|---|------------------------------|------------------------------|----------|-------------|
| Establishme   | ent Name    |         |   | Telephone Number             | (/41/                        |          | ID#         |
|               |             |         |   | ( ) Establishment            | (                            | ,        |             |
| Establishme   | ent Addres  | s (nu   | mber and street, city, state, ZIP code)                       | ( ) elector                  |                              |          |             |
| Owner         |             |         |   | Purpose:                     | Follow-up Release Date       |          |             |
|               |             |         |   | 1. Routine                   |                              |          |             |
| Owner's Ac    | idress      |         |   | 2. Follow-up                 | Summary of Violations:       |          |             |
| Person in C   | 'harga      |         | <u> </u>  | 3. Complaint                 | C NC P                       |          |             |
| 1 cr son in C | marge       |         |   | 4. Pre-Operational           | C NC R                       |          |             |
| Responsible   | Person's    | E-ma    | il  | 5. Temporary                 | Menu Type (See back of page) |          |             |
|               |             |         |   | 6. HACCP                     |                              |          |             |
| Certified Fo  | ood Handle  | er      |   | 7. Other (list)              | 12                           | 3        | 45          |
| • CRITICAL    | . ITEMS AR  | E IDE   | ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS               | S MARKED "C"                 | <u>'</u>                     |          |             |
|               |             |         | FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "                | SUMMARY OF VIOLATIONS" A     | ND IN THE N                  |          |             |
| Section#      | C/NC        | R       | Narrative   |                              |                              | To Be Co | orrected By |
|               |             |         |   |                              |                              | _        |             |
|               |             |         |   |                              |                              |          | _           |
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|               |             |         |   |                              |                              |          |             |
|               |             |         |   |                              |                              |          | -           |
| Received by   | (name and   | title j | printed):   | Inspected by (name and title | printed);                    |          |             |
| Received by   | (signature  | ):      |   | Inspected by (signature):    |                              |          |             |
|               |             |         |   |                              |                              |          |             |
| cc:           |             |         | сс:   |                              | cc:                          |          |             |

## MENU TYPE

| Principle of the Park of the P |  |
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| An and a second an | Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.   |
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| 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. |
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| 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.  |
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| 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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