

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.

Establishment Address (number and strees, city, state, ZIP code) Commerce Purpose: Follow-up Release Date	The time li	nit for cor	rectio	n of each violation is specified in the narrative portion of thi	s report.			1	
Owner's Address Owner's Address 1. Routine 2. Follow-up 3. Compilate 3. Compilate 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (liss) - CRITICAL ITEMS ARE DENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" **VIOLATION SPEPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R" Section# CNC R Narrative To Be Corrected By Received by (name and title printed): Received by (name and title printed): Inspected by (name and title printed): **Head of the state	Establishm	ent Name			(many /dd/h			ID#	
1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) 1. 2 3 4 5 5. Temporary 6. HACCP 1. 2 3 4 5 5. Temporary 1.	Establishm	ent Addres	s (nu	mber and street, city, state, ZIP code)	() Gwner				
Owner's Address 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) 1 _ 2 _ 3 _ 4 _ 5 - CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" *VIOLATION'S) REPEATED FROM FREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R" *Section# C/NC R Narrative To Be Corrected By Received by (name and title printed): Received by (name and title printed): Inspected by (name and title printed): Received by (signature): Inspected by (signature):	Owner					Follow-up Release Date			
Person in Charge	Owner's A	idress			2. Follow-up	Summary of Violations:			
Responsible Ferson's E-mail Certified Food Handler Certified Food Handler Certified Litems are identified in the Checklist and Narrative Collumns 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	Person in C	harge			4. Pre-Operational				
• 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	Responsible	e Person's	E-ma	i l		Menu Ty			
*VIOLATIONS'S REFEATED 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 Inspected by (name and title printed): Inspected by (name and title printed): Received by (signature): Inspected by (signature): The Corrected By To Be Corrected By To	Certified F	ood Handle	er		7. Other (list)	12	3	_45	
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MENU TYPE

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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.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.