

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.

The time li	mit for cor	rectio	n of each violation is specific	ed in the narrative portion	on of this re	eport.				· ·		
Establishment Name									Date of Inspection ID # mm/dd/yr)			
) Exhibi	threat	(mmuu yr	,			
Establishm	ent Addres	s (nu	mber and street, city, state, Zl	(P code)	(() Owner						
Owner					1	Purpose:		Follow-u	p Relea	se Date		
						l. Routine						
Owner's A	ddress					2. Follow-up		Summar	y of Violati	ons:		
						3. Complaint				y or violations.		
Person in Charge						4. Pre-Opera	tional	C	C NC R			
Responsible Person's E-mail						5. Temporary Menu T				ype (See back of page)		
						6. HACCP						
Certified Food Handler						7. Other (list) 1				_45		
			ENTIFIED IN THE CHECKLIS									
• VIOLATIO		ATED	FROM PREVIOUS INSPECTI	ONS ARE DENOTED IN T	THE "SUMN	ARY OF VIO	LATIONS" AN	D IN THE N				
Section#	C/NC	R		Narrat	tive				To Be C	orrected By		
					=							
				-								
Pacaired 1-	I (mare a acc	1 +;+1	nvintad):		- T-	enacted be-	mm a are 1 +2-1 -	winto A.				
Received by	(пате апа	i iiiie j	primea):			specied by (n	ame and title p	riniea);				
Received by (signature):					In	Inspected-by (signature):						
						() 1 2 K w L						
cc:				cc:				cc:	•			

MENU TYPE

Principle of the Parket of the	
оли и поддер и познава до постава до постав	
An and a second an	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
To TOO CONTROL OF THE TOTAL OF	
REAL CONTRACTOR OF THE CONTRACTOR OF T	
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.
PARTITION OF THE PARTITION OF T	
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.