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 Casa Del Sol	**Telephone Number** (812)337-8173 ( ) Owner	**Date of Inspection** (*mm/dd/yr*) 10-7-15	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 101 West Washington			
Owner Michelle Kritzer	**Purpose:** 1. Routine ☐	**Follow-up** no	**Release Date** 10-17-15
Owner's Address same	2. Follow-up ☐	**Summary of Violations:**	
Person in Charge Michelle Kritzer	3. Complaint ☑	C 1 NC 1 R 0	
Responsible Person's E-mail amkritzer@gmail.com	4. Pre-Operational ☐ 5. Temporary ☐	**Menu Type** *(See back of page)*	
Certified Food Handler Michelle Kritzer	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 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
			State health department received complaint on insects present	
			in tortilla chips. Met with manager/owner Michelle Kritzer	
			who explained salsa dishes that were clean and had not been used	
			were left out on the patio side cart during dinner service. These were	
			subsequently brought back in and placed with inside area salsa dishes	
			and not inspected prior to doing so.	
			Gnats had gotten under the foil wrap used to protect these dishes	
			before use and when inverted over the chip basket the gnats	
			crawled onto the chips	
			I found no evidence inside of any insect infestation during inspection	

Received by (*name and title printed*): Michelle Kritzer	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.