

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 lir	nit for cor	rectio	n of each violation is specified in the narrative por	tion of this report.				•		
Establishment Name					Telephone Number Date of (mm/dd			ID#		
				() Esta	(mm/aa)		,			
Establishme	ent Addres	is (nu	mber and street, city, state, ZIP code)	() (%)	8 - 1 m					
Owner				Purpose:	Purpose: Follow		up Release Date			
				1. Routine						
Owner's Ac	idress			2. Follow-u	ow-up Summary of Violations:					
				3. Complai						
Person in C	harge			_	5 Temporary			NC R		
Responsible	e Person's	E-ma	il		6. HACCP Menu Type (Se			ck of page)		
Certified Fo	ood Handle	er	·	7. Other (h	ist)	1 2	3	4 5		
						''	3			
• CRITICAL	ITEMS AF	Æ IDI	ENTIFIED IN THE CHECKLIST AND NARRATIVE CO	DLUMNS MARKED "C"			_			
• VIOLATIO	N(S) REPE	ATED	FROM PREVIOUS INSPECTIONS ARE DENOTED I	N THE "SUMMARY OF V	IOLATIONS" AN	D IN THE N	ARRATIVE	E BELOW AS "R"		
Section#	C/NC	R	Narr	ative			To Be C	orrected By		
							-			
-										
Received by	(name and	l title	orinted):	Inspected by	(name and title p	rinted):				
Received by	(signature):		Inspected by	(sighaturg)), /	_				
					Yello	يهر				
cc:			cc:			cc:				

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.