

## **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 Name  Establishment Address (number and street, city, state, ZIP code)  Owner  Purpose:  1. Routine  Owner's Address  2. Follow-up 3. Complaint 4. Pre-Operational Ferson in Charge  Responsible Person's E-mail  Certified Food Handler  Certified Food Handler  Certified Food Handler  Certified Food Handler  Owner's Address  Responsible Person's E-mail  Certified Food Handler  7. Other (list)  1_2_3_4_5.  **CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED **C**  **VIOLATIONS) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS Section#  Owner's Address  **Narrative**  To Be Corrected E  **Narrative**  To Be Corrected E  **In a continuous of the cont	The time lin	mit for corr	ectio	n of each violation is specified in the narrative portion of thi	is report.				
Owner  Purpose: 1. Routine  Owner's Address  2. Follow-up 3. Complaint Person in Charge  4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)  • 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	Establishm	ent Name			(11111)			ID#	
Owner's Address  2. Follow-up 3. Complaint Person in Charge 4. Pre-Operational Fesponsible Person's E-mail  C NC R  6. HACCP Certified Food Handler  • 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	Establishm	ent Address	(nui	mber and street, city, state, ZIP code)	( ) Elwner				
Owner's Address  2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)  • 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	Owner					Follow-up Release Date			
Person in Charge  4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)  • 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	Owner's Ac	ddress			2. Follow-up Summary of Violations:				
Responsible Person's E-mail  6. HACCP  7. Other (list)  • 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	Person in C	Charge			4. Pre-Operational	C	C NC R		
• 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	Responsible	e Person's F	-mai	il			Menu Type (See back of page)		
• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS	Certified Fo	ood Handle	r		7. Other (list)	12	3	45	
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	Section#	CINC	K	Narrauve			10 Ве С	orrected By	
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Received by (name and title printed):  Inspected by (name and title printed):	Received by	y (name and	title j	printed):	Inspected by (name and title p	orinted):			
Received by (signature):  Inspected by (signature):	Received by	y (signature)	:		Inspected by (signature):				
cc: cc: cc:	cc:			сс:	Jr JHV	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.