

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 specifie | d in the narrative | portion of thi | s report. | | | • | |
|---------------------------------------|-------------|---------|----------------------------------|--------------------|----------------|------------------------------|------------------------------|-----------|----------------|--|
| Establishment Name | | | | | | Telephone Number | Date of In | | ID# | |
| | | | | | | () Establishand it | (mmuuu yr | , | | |
| Establishme | ent Addres | s (nu | mber and street, city, state, ZI | P code) | | () Clwner | | | | |
| Owner | | | | | | Purpose: | Follow-u | p Relea | se Date | |
| | | | | | | 1. Routine | | | | |
| Owner's Address | | | | | | 2. Follow-up | Summary of Violations: | | | |
| | | | | | | 3. Complaint | | | | |
| Person in Charge | | | | | | 4. Pre-Operational C NC | | | R | |
| Responsible Person's E-mail | | | | | | 5. Temporary 6. HACCP | Menu Type (See back of page) | | | |
| | | | | | | 7. Other (<i>list</i>) | | | | |
| Certified Food Handler | | | | | | | 12 | 33 | _45 | |
| • CRITICAL | ITEMS AR | E IDE | ENTIFIED IN THE CHECKLIST | T AND NARRATIV | E COLUMNS N | AARKED "C" | | _ | | |
| • VIOLATIO | N(S) REPE | ATED | FROM PREVIOUS INSPECTI | ONS ARE DENOTE | ED IN THE "SU | MMARY OF VIOLATIONS" A | ND IN THE | NARRATIVI | E BELOW AS "R" | |
| Section# | C/NC | R | | N | larrative | | | To Be C | orrected By | |
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| Received by | (name and | title j | orinted): | | | Inspected by (name and title | printed): | | | |
| Received by | (signature |): | | | | Inspected by (signature): | | | | |
| · · · · · · · · · · · · · · · · · · · | | | | | | inspected by (signature). | | | | |
| cc: | | | | cc: | | | cc: | | | |

MENU TYPE

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| вые в раберу и сёнтереньской выполнять на выстранить на выполнять на выполнить на выстранить на выполнить на выполнить на выполнить на выстранить на выполнить на выполнить на выполнить на выполнить на выполнить на | |
| ticke district and attention attention of the state of th | Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods. |
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| Signing and process of the state of the stat | |
| | |
| 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. |
| | |
| | Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially |
| 3 | 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. |
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| 5 | Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life. |
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