

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 specified in the narrative portion of t	his report.				
Establishm	ent Name			Telephone Number	Date of Inspect (mm/dd/yr)		ID#	
				() Establishment	(mmuaw yr	,		
Establishm	ent Addres	is (nu	mber and street, city, state, ZIP code)	() Gwner				
Owner				Purpose:	Follow-u	p Relea	se Date	
				1. Routine				
Owner's A	ddress			2. Follow-up	Summary of Violations:			
				3. Complaint				
Person in C	Charge			4. Pre-Operational				
Responsible	e Person's	E-ma	il	5. Temporary 6. HACCP	Menu Type (See back of page)			
C46-1F	3 77 31		<u> </u>	7. Other (<i>list</i>)			4 -	
Certified F	ood Handl	er			12	3	_45	
• CRITICAL	. ITEMS AF	RE IDI	ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS	S MARKED "C"				
• VIOLATIO)N(S) REPE	ATED	FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "S	SUMMARY OF VIOLATIONS" A	AND IN THE I	NARRATIVE	BELOW AS "R"	
Section#	C/NC	R	Narrative			To Be Co	orrected By	
Received by	(name and	l title :	printed):	Inspected by (name and title	nrinted).			
11000170009	(name and		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	impected by (name and ime	primea),			
Received by	(signature):		Inspected by (signature):	inspected by (signature):			
cc:			cc:	1 (01)	cc:			
			, sc.		1			

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.