

## **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 lin	nit for cor	rectio	n of each violation is specific	d in the narrative	portion of thi	s report.			1		
Establishment Name						Telephone Number Date of In (mm/dd/y)			ID#		
						( ) Evable have a	(	,			
Establishment Address (number and street, city, state, ZIP code)						( ) Whater					
Owner						Purpose:	Follow-up Release Date				
						1. Routine					
Owner's Address						2. Follow-up	Summary of Violations:				
Person in Charge						3. Complaint 4. Pre-Operational	C	_ NC_	R		
Responsible Person's E-mail						5. Temporary 6. HACCP			Type (See back of page)		
Certified Food Handler						7. Other (list)	12	3	_45		
• CRITICAL	ITEMS AR	E IDE	ENTIFIED IN THE CHECKLIS	T AND NARRATIVE	E COLUMNS M	  ARKED "C"		_			
• VIOLATIO	N(S) REPE	ATED	FROM PREVIOUS INSPECTI	ONS ARE DENOTE	D IN THE "SU	MMARY OF VIOLATIONS" A	ND IN THE N	NARRATIVE	BELOW AS "R"		
Section#	C/NC	R		N	arrative			To Be C	orrected By		
								-			
								-			
									-		
									_		
·									-		
									-		
								-			
Received by	(name and	title j	orinted):			Inspected by (name and title	printed):				
Received by	(signature	):	_			Inspected by (signature):					
						· Lh / Ly					
cc:		_		cc:			cch				

## MENU TYPE

Principle of the Park of the P	
оли и поддер и познава до постава до постав	
An and a second an	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
To TOO CONTROL OF THE TOTAL OF	
REAL CONTRACTOR OF THE CONTRACTOR OF T	
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.
PARTITION OF THE PARTITION OF T	
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.