

## **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 por	tion of this	report.			1	
Establishment Name						Telephone Number Date of It (mm/dd/y)			ID#	
						( ) Establishment	(	,		
Establishme	ent Addres	is (nu	mber and street, city, state, ZI	(P code)		( ) Chaner				
Owner						Purpose:	Follow-up Release Date			
						1. Routine				
Owner's Address						2. Follow-up	Summary of Violations:			
D 1 G						3. Complaint				
Person in Charge						5 Temporary			NC R	
Responsible Person's E-mail						6. HACCP			e (See back of page)	
Certified Food Handler						7. Other (list)	1 2 3 4 5_			
						·				
• CRITICAL	. ITEMS AR	E IDE	ENTIFIED IN THE CHECKLIS	T AND NARRATIVE CO	OLUMNS M	IARKED "C"				
		ATED	FROM PREVIOUS INSPECTI			MMARY OF VIOLATIONS" A	ND IN THE N			
Section#	C/NC	R		Narr	rative			To Be C	orrected By	
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								-		
Received by	(name and	l title j	printed):			Inspected by (name and title)	printed):			
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Received by	(signature	):				Inspected by (signature):				
cc:				cc:		0	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.