

## **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 specified in the | he narrative portion of th | is report.                           |                              |          | 1            |  |
|--------------------------|-------------|-----------|---|----------------------------|--------------------------------------|------------------------------|----------|--------------|--|
| Establishment Name       |             |           |   |                            | Telephone Number Date of In (mm/dd/y |                              |          | ID#          |  |
|                          |             |           |   |                            | ( ) Establishment                    |                              | •        |              |  |
| Establishme              | ent Addres  | is (nu    | mber and street, city, state, ZIP code  | e)                         | ( ) tiwner                           |                              |          |              |  |
| Owner                    |             |           |   |                            | Purpose:                             | p Relea                      | se Date  |              |  |
|                          |             |           |   |                            | 1. Routine                           |                              |          |              |  |
| Owner's Address          |             |           |   |                            | 2. Follow-up                         | Summary of Violations:       |          |              |  |
| Person in C              | harge       |           |   |                            | 3. Complaint 4. Pre-Operational C NC |                              |          | R            |  |
| Responsible              | Person's    | E-ma      | il                                      |                            | 5. Temporary                         | Menu Type (See back of page) |          |              |  |
| теорополог               | er croom s  | . m.      |   |                            | 6. HACCP                             |                              |          |              |  |
| Certified Fo             | ood Handle  | er        |   |                            | 7. Other (list)                      | 12                           | 3        | _45          |  |
| • CRITICAL               | . ITEMS AR  | E IDI     | NTIFIED IN THE CHECKLIST AND            | NARRATIVE COLUMNS          | I<br>MARKED "C"                      |                              |          |              |  |
| • VIOLATIO               | N(S) REPE   | ATED      | FROM PREVIOUS INSPECTIONS A             | ARE DENOTED IN THE "SU     | JMMARY OF VIOLATIONS" A              | ND IN THE N                  | ARRATIVE | BELOW AS "R" |  |
| Section#                 | C/NC        | R         |   | Narrative                  |                                      |                              | To Be Co | orrected By  |  |
|                          |             |           |   |                            |                                      |                              | _        |              |  |
|                          |             |           |   |                            |                                      |                              |          |              |  |
|                          |             |           |   |                            |                                      |                              |          |              |  |
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|                          |             |           |   |                            |                                      |                              |          |              |  |
|                          |             |           |   |                            |                                      |                              |          |              |  |
| Received by              | (name and   | l title j | printed):                               |                            | Inspected by (name and title)        | printed);                    |          |              |  |
| Pagaired 1               | (alone -+   | ١.        |   |                            | Inanasta d'har (-i                   | _                            | //       |              |  |
| Received by (signature): |             |           |   |                            | Inspected by (signature):            |                              |          |              |  |
| cc:                      |             |           |   |                            | -                                    | 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.  |
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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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