

## 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	on of each violation is specified in the narrative portion	of this report.			· ·	
Establishme	ent Name			Telephone Number	Date of Inspection ID # (mm/dd/yr)		ID#	
				( ) Establishment	(min/awyr)			
Establishme	ent Addres	is (nu	mber and street, city, state, ZIP code)	( ) (lwner				
Owner				Purpose:	Follow-up Release Date			
				1. Routine				
Owner's Ac	ddress			2. Follow-up	Summary of Violations:			
Person in C	haraa		·	3. Complaint	C NC D			
reison in C	патус			4. Pre-Operational	C NC R			
Responsible	e Person's	E-ma	il	5. Temporary	Menu Type (See back of page)			
				6. HACCP				
Certified Fo	ood Handle	er		7. Other (list)	. 12	33	_45	
• CRITICAL	. ITEMS AR	RE IDI	ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUM	MNS MARKED "C"				
• VIOLATIO	ON(S) REPE	ATED	FROM PREVIOUS INSPECTIONS ARE DENOTED IN TH	E "SUMMARY OF VIOLATIONS" A	AND IN THE N	NARRATIVE	BELOW AS "R"	
Section#	C/NC	R	Narrativ	e		To Be Co	orrected By	
							_	
<u> </u>								
						_		
							<u> </u>	
			-					
Received by	(name ana	l title	printed):	Inspected by (name and title	e printed):			
<u> </u>		`						
Received by	(signature	· <b>)</b> :		Inspected by (signature):	Inspected by (signature):			
cc:			cc:	<del></del>	cc:			

## MENU TYPE

Principle of the Parket of the	
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.