

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	mit for cor	rectio	n of each violation is specific	ed in the narrative porti	ion of thi	s report.				
Establishment Name						Telephone Number () Establishment	Date of Inspection (mm/dd/yr)			
Establishment Address (number and street, city, state, ZIP code)						() Swner				
Owner						Purpose: 1. Routine	Follow-up Release Date			
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	Menu Type (See back of page)			
Certified Food Handler						7. Other (list) 1 2 3 4 5				
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VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN TO Section# C/NC R Narrati										
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Received by (name and title printed):						Inspected by (name and title printed):				
Received by (signature):						Inspected by (signature):				
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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.