

## 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 parrative portion of this report.

The time li	mit for cor	rectio	n of each violation is specified in the narrative portion of t	his report.			
Establishm	ent Name			Telephone Number	Date of In (mm/dd/yr		ID#
				( ) Establishment	(mmaa yi	,	
Establishm	ent Addres	is (nu	mber and street, city, state, ZIP code)	( )@wner			
Owner				Purpose:	Follow-u	p Relea	se Date
				1. Routine			
Owner's Ac	ddress			2. Follow-up	Summary of Violations:		
				3. Complaint			
Person in C	Charge			4. Pre-Operational	C NC R		
Responsible	e Person's	E-ma	il	5. Temporary 6. HACCP	Menu Type (See back of page)		
				7. Other ( <i>list</i> )	1		_
Certified Fo	ood Handle	er			12	3	_45
• CRITICAL	L ITEMS AF	RE IDE	ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS	MARKED "C"			
• VIOLATIO	ON(S) REPE	ATED	FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "S	SUMMARY OF VIOLATIONS" A	ND IN THE N	NARRATIVE	BELOW AS "R"
Section#	C/NC	R	Narrative			To Be Co	orrected By
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-				_			
				•	<u> </u>		
Received by	i (name and	l title j	printed):	Inspected by (name and title	printed):		
Received by (signature):  Inspected by (signature):							
cc:			cc:	1 (1.4)	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.