

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 narrative portion of th | is report. | | | 1 | |
|--------------------|-------------|-----------|--------------------------------------|-----------------------------|---|------------------------|----------|--------------|--|
| Establishment Name | | | | | Telephone Number | Date of In | | ID# | |
| | | | | | () Establishment | (| , | | |
| Establishme | ent Addres | is (nu | mber and street, city, state, ZIP co | rde) | () Chance | | | | |
| Owner | | | | | Purpose: | Follow-up Release Date | | | |
| | | | | | 1. Routine | | | | |
| Owner's Address | | | | | 2. Follow-up | Summary of Violations: | | | |
| | | | | | 3. Complaint | | | | |
| Person in Charge | | | | | 4. Pre-Operational C NC R 5. Temporary | | | R | |
| Responsible | Person's | E-ma | iI | | 6. HACCP Menu Type (See back of page) | | | | |
| Certified Fo | and Handle | | | | 7. Other (<i>list</i>) | 1 2 3 4 5 | | | |
| Certmed F | ou Hanuk | :1 | | | | 1 | s | _45 | |
| • CRITICAL | ITEMS AR | RE IDI | ENTIFIED IN THE CHECKLIST AN | ND NARRATIVE COLUMNS | MARKED "C" | | | | |
| • VIOLATIO | N(S) REPE | ATED | FROM PREVIOUS INSPECTIONS | ARE DENOTED IN THE "SU | JMMARY OF VIOLATIONS" A | ND IN THE N | ARRATIVE | BELOW AS "R" | |
| Section# | C/NC | R | | Narrative | m m minuma m indiana. | | To Be Co | orrected By | |
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| Received by | (name and | l title j | orinted): | | Inspected by (name and title | printed): | | | |
| 75 1 11 | | | | | | _ | | | |
| Received by | (signature |): | | | Inspected by (signature): | | | | |
| cc: | | | ec: | : | | cc: | | | |

MENU TYPE

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| 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. |
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| REAL CONTRACTOR OF THE CONTRACTOR OF T | |
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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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