

## 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 li	mit for cor	rectio	n of each violation is specifie	d in the narrative portion	n of thi	s report.				- ·	
Establishment Name						Telephone Number Date of In (mm/dd/y				ID#	
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Establishm	ent Addres	is (nu	mber and street, city, state, ZI	(P code)		( ) Wher					
Owner						Purpose:	Fo	ollow-u	Relea	se Date	
						1. Routine					
Owner's Address						2. Follow-up	Summary of Violations:				
						3. Complaint					
Person in Charge						4. Pre-Operational	_ NC R				
Responsible Person's E-mail						5. Temporary 6. HACCP Menu Type (See back of page)					
Contified Food Handley						7. Other (list)		2	3	4 5	
Certified Food Handler							1-	4.	3	_43	
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			FROM PREVIOUS INSPECTI			MMARY OF VIOLATIONS"	AND IN	THEN			
Section#	C/NC	R		Narrati	ive				10 Be C	orrected By	
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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.