

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 specified in the	narrative portion of th	is report.			-	
Establishment Name					Telephone Number	Date of In (mm/dd/yr		ID#	
					() Establishment	(mmuaw yr	,		
Establishm	ent Addres	is (nu	mber and street, city, state, ZIP code)		() tiwner				
Owner					Purpose:	Follow-u	p Relea	se Date	
					1. Routine				
Owner's Address					2. Follow-up	Collow-up Summary of Violations:			
					3. Complaint				
Person in Charge					4. Pre-Operational	C NC R			
Responsible	e Person's	E-ma	ii		- 5. Temporary	Menu Type (See back of page)			
					6. HACCP				
Certified F	ood Handle	er			7. Other (list)	12	3	_45	
• CRITICAL	. ITEMS AF	RE IDI	ENTIFIED IN THE CHECKLIST AND N	ARRATIVE COLUMNS	MARKED "C"		_		
• VIOLATIO	ON(S) REPE	ATED	FROM PREVIOUS INSPECTIONS ARE	E DENOTED IN THE "SU	JMMARY OF VIOLATIONS" A	AND IN THE P	NARRATIVE	BELOW AS "R"	
Section#	C/NC	R		Narrative			To Be Co	orrected By	
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Received by	(name and	title j	orinted):		Inspected by (name and title	printed):			
Received by (signature):					Inspected by (signature)				
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cc:			cc:			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.