

## **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 lir	nit for cor	rectio	n of each violation is specified in the narrative portion	of this report.				
Establishme	ent Name			Telephone Number  ( ) Establishment  (mm/dd		spection )	ID#	
Establishme	ent Addres	s (nu	mber and street, city, state, ZIP code)	( ) Newner				
Owner				Purpose: 1. Routine	Follow-up Release Date			
Owner's Ac	ldress			2. Follow-up 3. Complaint	Summary of Violations:			
Person in C	harge			4. Pre-Operational	C	C NC R		
Responsible	Person's	E-ma	<b>il</b>	5. Temporary 6. HACCP Menu Type (See back of p			k of page)	
Certified Fo	ood Handle	er		7. Other (list)	12	3	_45	
			ENTIFIED IN THE CHECKLIST AND NARRATIVE COLU		AND IN THE	NARRATIVE	BELOW AS "R"	
Section#	C/NC	R	Narrativ	·	E CO E C TILE I		orrected By	
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Received by	(name and	title j	printed):	Inspected by (name and title	printed):	ı		
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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.