



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.

Establishment Name Establishment Address (<i>number and street, city, state, ZIP code</i>)	Telephone Number () Establishment () Owner	Date of Inspection <i>(mm/dd/yr)</i>	ID #										
Owner Owner's Address Person in Charge Responsible Person's E-mail Certified Food Handler	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (<i>list</i>) _____	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%;">Follow-up</td> <td style="width: 50%;">Release Date</td> </tr> <tr> <td colspan="2" style="text-align: center;">Summary of Violations:</td> </tr> <tr> <td colspan="2" style="text-align: center;">C ___ NC ___ R ___</td> </tr> <tr> <td colspan="2" style="text-align: center;">Menu Type (<i>See back of page</i>)</td> </tr> <tr> <td colspan="2" style="text-align: center;">1 ___ 2 ___ 3 ___ 4 ___ 5 ___</td> </tr> </table>	Follow-up	Release Date	Summary of Violations:		C ___ NC ___ R ___		Menu Type (<i>See back of page</i>)		1 ___ 2 ___ 3 ___ 4 ___ 5 ___		
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• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
 • VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By

Received by (<i>name and title printed</i>):	Inspected by (<i>name and title printed</i>):
Received by (<i>signature</i>):	Inspected by (<i>signature</i>):
cc:	cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (<i>1 or 2 main items</i>). 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.
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.