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 Heavenly Biscuit	**Telephone Number** (238)-209-4006 ( ) Owner	**Date of Inspection** (*mm/dd/yr*) 7-24-19	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 165 N Van Buren St			
Owner Barbara Schackelford	**Purpose:** 1. Routine ✔	**Follow-up** yes	**Release Date** 8-1-19
Owner's Address 12931 W Youth Camp Rd Columbus	2. Follow-up ☐	**Summary of Violations:**	
Person in Charge Tanya Monde	3. Complaint ☐ 4. Pre-Operational ☐	C 2 NC 4 R 0	
Responsible Person's E-mail barbschack@yahoo.com	5. Temporary ☐ 6. HACCP ☐	**Menu Type** *(See back of page)*	
Certified Food Handler in process	7. Other (*list*) _____	1 ☐ 2 ☐ 3 ✔ 4 ☐ 5 ☐	

- **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
187	c		Eggs being held without temperature control beside stove	corrected
			-must be refrigerated	
344	c		Handwashing sink needs a barrier on the left side- "a handwashing	
			facility shall ...be located so as not to contaminate...clean warewashing and surfaces	7-25-19
124	nc		Label all squeeze bottles as to contents in bottle	now 7-24-19
196	nc		Any food which is undercooked (like eggs over easy) or can be	add to menu
			undercooked (like rare burgers) shall be noted with an asterisk on the menu	
			to a footnote that states "consuming raw or undercooked meats poultry,	
			seafood or eggs may increase your risk of foodborne illness"	
239	nc		Plates must be protected from contamination	corrected
257	nc		Thermometers for checking temperatures of cooled items and cold	now 7-25-19
			held items shall have a numerical scale in Farenheit increments	

Received by (*name and title printed*): Tonya Monde	Inspected by (*name and title printed*): Jennifer Heller, EHS
Received by (*signature*): signature on file on paper copy	Inspected by (*signature*):

cc:	cc:	cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
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.
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.