



# 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   | Telephone Number<br>( ) Establishment<br>( ) Owner   | Date of Inspection<br>(mm/dd/yr)                                  | ID #         |
| Establishment Address (number and street, city, state, ZIP code) |  |   |              |
| Owner  | Purpose:<br>1. Routine<br>2. Follow-up<br>3. Complaint<br>4. Pre-Operational<br>5. Temporary<br>6. HACCP<br>7. Other (list)<br>_____ | Follow-up   | Release Date |
| Owner's Address  |  | Summary of Violations:<br><br>C___ NC___ R___                     |              |
| Person in Charge   |  | Menu Type (See back of page)<br><br>1 ___ 2 ___ 3 ___ 4 ___ 5 ___ |              |
| Responsible Person's E-mail                                      |  |   |              |
| Certified Food Handler   |  |   |              |
|  |  |   |              |

• 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 (name and title printed): | Inspected by (name and title printed):          |
| Received by (signature):              | Inspected by (signature):<br><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.   |