

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 lin	mit for cor	rectio	n of each violation is specific	ed in the narrative	e portion of thi	s report.			•	
Establishment Name						Telephone Number	Date of Inspection ID # (mm/dd/yr)			
						() Establishment		"		
Establishme	ent Addres	s (nui	mber and street, city, state, Zi	IP code)		() Chance				
Owner						Purpose:	Follow-up Release Date			
Owner's Address						1. Routine				
Owner's Address						2. Follow-up	Summary of Violations:			
Person in Charge						3. Complaint	C NC R			
Ç						4. Pre-Operational				
Responsible Person's E-mail						5. Temporary 6. HACCP	Menu Type (See back of page)			
						7. Other (list)				
Certified Food Handler							12345			
• CRITICAL	. ITEMS AF	E IDE	ENTIFIED IN THE CHECKLIS	T AND NARRATIV	VE COLUMNS N	MARKED "C"				
• VIOLATIO	ON(S) REPE	ATED	FROM PREVIOUS INSPECT	IONS ARE DENOT	ED IN THE "SU	MMARY OF VIOLATIONS"	AND IN THE N	ARRATIVE	BELOW AS "R"	
Section#	C/NC	R		1	Narrative			To Be Co	orrected By	
				· · · · · · · · ·						
Received by	(name and	l title 1	nrinted):			Inspected by (name and title	nrintad.			
Received by	(пате ана	i iiie j	пинеиј.			inspected by (name and time	e primica).			
Received by (signature):						Inspected by (signature):				
cc:				ce:	· ·	y ' ' ' 	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.