

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 li	mit for cor	rectio	n of each violation is specified	in the narrative portio	on of this report.			1	
Establishment Name					Telephone Number () Establishment Date of (mm/dd)		spection r)	ID#	
Establishment Address (number and street, city, state, ZIP code)					() Owner				
Owner					Purpose: 1. Routine	Follow-up Release Date			
Owner's A	ddress				2. Follow-up 3. Complaint	Summary of Violations:			
Person in C	Charge				4. Pre-Operational	NC R			
Responsible	e Person's	E-ma	il		5. Temporary 6. HACCP Menu Type (See back of page)				
Certified F	ood Handl	er			7. Other (list)	12	33	_45	
			ENTIFIED IN THE CHECKLIST			22 AND IN THE	NADDATIVE	PELOW AC 6D2	
VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN T Section# C/NC R Narrat						To Be Corrected By			
Section#	CINC	IX		Nailat	146		TOBEC	orrected by	
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Received by	 (name and	l title	printed):		Inspected by (name and t	itle printed):			
Received by	(signature	·):	_		Inspected by (signature):	Λ . —			
cc:				ec:	\bigvee	ce:			

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.