



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

- 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 |
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|---------------------------------------|-----|--|--|
| Received by (name and title printed): |     | Inspected by (name and title printed):                       |  |
| Received by (signature):              |     | Inspected by (signature): <i>Janey Ryznyth / Corrie Reed</i> |  |
| cc:                                   | 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.   |