# 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** Brown County IGA #449 | **Telephone Number** (812)988-6749 ( ) Owner | **Date of Inspection** (*mm/dd/yr*) 5-2-18 | **ID #** |
| **Establishment Address** (*number and street, city, state, ZIP code*) 30 Hawthorne Ave | | | |
| **Owner** Houchen's North Foods | **Purpose:** 1. Routine ☐ | **Follow-up** yes | **Release Date** 5-12-18 |
| **Owner's Address** 611 Bartley St Jasper IN | 2. Follow-up ☑ | **Summary of Violations:** | |
| **Person in Charge** Jeff Harden | 3. Complaint ☐ 4. Pre-Operational ☐ | C 1 NC 3 R 1 | |
| **Responsible Person's E-mail** ttaylor@houchensnorth.com | 5. Temporary ☐ 6. HACCP ☐ | **Menu Type** (*See back of page*) | |
| **Certified Food Handler** Jacob Galloway, Wayne Koester | 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 | | Cooler holding orange juice, eggs reading 50 degrees | now 5-2-18 |
| | | | | |
| 139 | nc | | over the counter Theraflu (4), Allegra (8) expired date | corrected |
| | | | Infant newborn formula (20) | Corrected |
| | | | | |
| 214 | nc | | Cake area cutting board has cuts and gouges | May 15, 2018 |
| | | | | |
| 433 | nc | | Mops not hung to dry | now 5-2-18 |

| | |
|---|---|
| Received by (*name and title printed*): Jeff Harden | Inspected by (*name and title printed*): Jennifer Rugenstein, 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. |