

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 li	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	(mmouwyr)			
Establishm	ent Addres	s (nu	mber and street, city, state, Zi	IP code)		() Chanci				
Owner						Purpose:	Follow-up Release Date			
						1. Routine				
Owner's Address						2. Follow-up	Summary of Violations:			
						3. Complaint				
Person in Charge						4. Pre-Operational	C NC R			
Responsible Person's E-mail						5. Temporary	Menu Type (See back of page)			
						6. HACCP				
Certified Food Handler						7. Other (list)	12_3_4_5			
• CRITICAL	ITEMS AF	E IDE	ENTIFIED IN THE CHECKLIS	T AND NARRATIV	Æ COLUMNS N	ARKED "C"				
			FROM PREVIOUS INSPECT				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 j	orinted):			Inspected by (name and title	printed):			
Received by	(signature):				Inspected by (signature):	1. >			
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cc:		_		cc:			cc:			

MENU TYPE

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ticke district and attention attention of the state of th	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.
	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially
3	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.