

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 portion of this repo	rt.			• .		
Establishm	ent Name		Teld ((mm/d.		pection	ID#		
Establishm	ent Addres	s (nu	mber and street, city, state, ZIP code) () Clwner					
Owner				Purpose: Follow-up Release Date 1. Routine					
Owner's A	ddress		2. I	2. Follow-up Summary of Violations: 3. Complaint					
Person in C	Charge		4. 1	4. Pre-Operational 5. Temporary 6. HACCP			nu Type (See back of page)		
Responsible	e Person's	E-ma	il						
Certified F	ood Handle	er	7. (Other (list)	12	3	45		
• 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	TY OF VIOLATIONS" AN	D IN THE N		rrected By		
Section	CINC	1/	Ivailauve			то ве со	Trected by		
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							_		
Received by	(name and	l title j	printed): Inspe	ected by (name and title pr	rinted):				
Received by (signature): Inspected by (signature):									
cc:	-		сс:		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.