

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 specific | ed in the narrative port | ion of th | is report. | | | 1 | |
|---|-----------------|---------|----------------------------------|--------------------------|-----------|--|-------------------------|--------------|--------------------|--|
| Establishment Name | | | | | | | Date of In (mm/dd/yr | | ID# | |
| Establishm | ent Addres | s (nu | mber and street, city, state, Zi | IP code) | | () Elwher | | | | |
| 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 6. HACCP 7. Other (list) 1 2 3 4 5 | | | (See back of page) | |
| Certified Food Handler | | | | | | | | | _45 | |
| | | | ENTIFIED IN THE CHECKLIS | | | | | JA DD A TIME | DELOW 40 (Dr | |
| VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN TH Section# C/NC R Narrativ | | | | | | | | | To Be Corrected By | |
| Section# | Circ | | | 114112 | 11110 | | | 10 DC C | orrected by | |
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| Received by | (name and | l title | printed): | | | Inspected by (name and title) | printed): | | | |
| Received by | (signature |); | _ | | | Inspected by-(signature): | _ | | | |
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| cc: | | | | cc: | | | 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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| REAL CONTRACTOR OF THE CONTRACTOR OF T | |
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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. |
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| 5 | Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life. |
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