

## **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 lin	nit for cor	rectio	n of each violation is specified in the	narrative portion of thi	is report.			1	
Establishment Name					Telephone Number  ( ) Establishment  Date of In (mm/dd/y)			ID#	
22 4 1 24 2		,	1 1		<b>-</b>   ` ` `				
Establishme	ent Addres	is (nu	mber and street, city, state, ZIP code)		( ) When				
Owner					Purpose:	Follow-up Release Date			
					1. Routine				
Owner's Address					2. Follow-up	Summary of Violations:			
Person in C	harge		•		3. Complaint	6 16 5			
					4. Pre-Operational	C NC R			
Responsible	Person's	E-ma	ii		5. Temporary 6. HACCP	Menu Type (See back of page)			
C de la	*** **		· .		7. Other (list)	1 2 3 4 5			
Certified Fo	ood Handle	er				12	3	_45	
• CRITICAL	ITEMS AR	E IDI	NTIFIED IN THE CHECKLIST AND N	ARRATIVE COLUMNS N	MARKED "C"				
• VIOLATIC	N(S) REPE	ATED	FROM PREVIOUS INSPECTIONS AR	E DENOTED IN THE "SU	MMARY OF VIOLATIONS" A	ND IN THE N	ARRATIVE	BELOW AS "R"	
Section#	C/NC	R		Narrative			To Be Co	orrected By	
				· · · · · · · · · · · · · · · · · · ·					
Received by	(name and	title j	orinted):		Inspected by (name and title p	printed);			
Received by	(signature	):			Inspected by (signature);	01			
					1 Heller				
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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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.