

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 po	ortion of this	report.			1
Establishment Name						Telephone Number Date of In (mm/dd/y)			ID#
						() Establishment	(,	
Establishment Address (number and street, city, state, ZIP code)						() Wher			
Owner						Purpose:	Follow-up Release Date		
						1. Routine			
Owner's Address						2. Follow-up	Summary of Violations:		
Power in Change						3. Complaint			
Person in Charge						4. Pre-Operational C NC R			R
Responsible Person's E-mail						5. Temporary Menu Type (See back of page) 6. HACCP			
						7. Other (<i>list</i>)			
Certified Food Handler						7. Other (<i>usi</i>)	12	3	_45
• CRITICAL	ITEMS AR	E IDE	ENTIFIED IN THE CHECKLIST	AND NARRATIVE	COLUMNS M	IARKED "C"		_	
• VIOLATIO	N(S) REPE	ATED	FROM PREVIOUS INSPECTIO	NS ARE DENOTED	IN THE "SUI	MMARY OF VIOLATIONS" A	ND IN THE N	NARRATIVE	BELOW AS "R"
Section#	C/NC	R		Na	rrative			To Be C	orrected By
								-	
								-	
									·
									_
Received by	(name and	l title j	orinted):			Inspected by (name and title	printed):		
Received by	(signature):				Inspected by (signature):			
						John Ry			
cc:				cc:		\bigcup \int \int	cc:		

MENU TYPE

Principle of the Parket of the	
оли и поддер и познава до постава до постав	
An and a second an	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
To TOO CONTROL OF THE TOTAL OF	
REAL CONTRACTOR OF THE CONTRACTOR OF T	
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.
PARTITION OF THE PARTITION OF T	
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.