

## **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 lir	nit for cor	rectio	n of each violation is specified i	in the narrative portion	of this report.			
Establishment Name					Telephone Number	Date of In		ID#
					( ) Establishment	(	,	
Establishment Address (number and street, city, state, ZIP code)					( ) elegion			
Owner					Purpose:	Follow-up Release Date		
					1. Routine			
Owner's Ad	idress				2. Follow-up	Summary of Violations:		
n					3. Complaint			
Person in C	harge				4. Pre-Operational C NC R			_ R
Responsible	Person's	E-ma	iI		5. Temporary 6. HACCP	Menu Type (See back of page)		
C de la	1 77 11				7. Other (list)	1 2 3 4 5		
Certified Fo	od Handle	er				12	·3	_45
• CRITICAL	ITEMS AR	E IDI	ENTIFIED IN THE CHECKLIST A	AND NARRATIVE COLU	MNS MARKED "C"			
• VIOLATIO	N(S) REPE	ATED	FROM PREVIOUS INSPECTION	NS ARE DENOTED IN TH	HE "SUMMARY OF VIOLATIONS" A	AND IN THE M	NARRATIVE	BELOW AS "R"
Section#	C/NC	R		Narrativ	ve		To Be Co	orrected By
								-
							_	
-								
Received by	(name and	l title j	printed):		Inspected by (name and title	e printed):		
Received by (signature):  Inspected by (signature):								
cc:				cc:	<del>-</del>	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.