

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 o	f this report.			1
Establishment Name					Telephone Number () Establishment Date of In (mm/dd/y)			ID#
Establishme	ent Addres	s (nu	mber and street, city, state, ZIP co	ode)	() Gwaer			
Establishment Address (namber and sireet, easy, state, 211 coac)					() singuesa			
Owner					Purpose:	Follow-up Release Date		
Owner's Address					1. Routine 2. Follow-up	Summary of Violations:		
· ·					3. Complaint	Summary of violations.		
Person in Charge					4. Pre-Operational	C	_ NC	R
Responsible	Person's	E-ma	il		5. Temporary 6. HACCP Menu Type (See back)			k of page)
Certified Fo	ood Handle	er		·	7. Other (list)	1 2	3	_45
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• CRITICAL	ITEMS AR	E IDE	NTIFIED IN THE CHECKLIST AN	ND NARRATIVE COLUM	NS MARKED "C"			
			FROM PREVIOUS INSPECTIONS			AND IN THE N		
Section#	C/NC	R		Narrative	an an and the contract of the		To Be Co	orrected By
							_	
Received by	(na	1 4341 -	nuintad):		Inspected by (name and title			
Received by	(name ana	i nne j	ormiea):		Inspected by (name and title	printea);		
Received by (signature): Inspected by (signature):								
cc:			cc	:	1 4 1400	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.