

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 th	e narrative portion of thi	s report.			1	
Establishment Name					Telephone Number () Establishment Date of It (mm/dd/y)			ID#	
Establishment Address (number and street, city, state, ZIP code)) Gwner				
Owner					Purpose: Follow-up 1. Routine			se Date	
Owner's Address					2. Follow-up	Summary	nary of Violations:		
Person in Charge					3. Complaint 4. Pre-Operational	C	_ NC	_ R	
Responsible Person's E-mail					5. Temporary 6. HACCP	Menu Type (See back of page)			
Certified Food Handler					7. Other (list)	12	3	_45	
			NTIFIED IN THE CHECKLIST AND					DELOW 46 (Dr	
Section#	C/NC	R	FROM PREVIOUS INSPECTIONS A	Narrative	MIMARY OF VIOLATIONS" AF	ND IN THE N		orrected By	
Section#	C/NC	K		Narrauve			то ве Со	лгестей Бу	
								_	
						-			
								<u>-</u>	
				<u> </u>					
									
Received by	(name and	title j	printed):		Inspected by (name and title p	orinted):			
		-	,			,			
Received by (signature): Inspected by (signature):									
cc:			cc:		7 , 7 55	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.