

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 limit for correction of each violation is specified in the narrative portion of this report.

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Establishment Name	Telephone Number	Date of Inspection ID # (mm/dd/yr)
	() Establishment	(mmawyr)
Establishment Address (number and street, city, state	ZIP code) () cluster	
Owner	Purpose:	Follow-up Release Date
	1. Routine	
Owner's Address	2. Follow-up	Summary of Violations:
	3. Complaint	
Person in Charge	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)	1 2 2 4 5
Certified Food Handler		12_3_4_5
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECK	IST AND NARRATIVE COLUMNS MARKED "C"	
VIOLATION(S) REPEATED FROM PREVIOUS INSPE	TIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS	S" AND IN THE NARRATIVE BELOW AS "R"
Section# C/NC R	Narrative	To Be Corrected By
	<u> </u>	
Received by (name and title printed):	Inspected by (name and t	itto muinto do.
Received by (name and thie primea):	inspected by (name and i	uie priniea):
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Received by (signature):	Inspected by (signature):	

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.