

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 specifie	d in the narrative p	portion of thi	is report.			1	
Establishment Name						Telephone Number Date of It			ID#	
						() Establishment	(,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	,		
Establishme	ent Addres	s (nu	mber and street, city, state, ZI	P code)		() tiwher				
Owner						Purpose:	Follow-up Release Date			
						1. Routine				
Owner's Address						2. Follow-up	Summary of Violations:			
D 1 G						3. Complaint				
Person in Charge						5 Temporary			R	
Responsible Person's E-mail						6. HACCP Menu Type (See back of page)				
Certified Food Handler						7. Other (list)	1 2 3 4 5_			
Certified Food Handler										
• CRITICAL	ITEMS AR	E IDI	ENTIFIED IN THE CHECKLIS	T AND NARRATIVE	COLUMNS N	MARKED "C"				
• VIOLATIO	N(S) REPE	ATED	FROM PREVIOUS INSPECTI	ONS ARE DENOTED	D IN THE "SU	MMARY OF VIOLATIONS" A	ND IN THE N	ARRATIVE	BELOW AS "R"	
Section#	C/NC	R		Na	arrative			To Be C	orrected By	
									-	
					-					
-										
Received by	(name and	title	printed):			Inspected by (name and title)	printed);			
Received by	(signature):				Inspected by (signature):	. / 0	1		
Received by (signature):						Heller				
cc:				cc:			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.