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.

Establishment Name Nashville Amoco BP	**Telephone Number** 812-988-1822	**Date of Inspection** (*mm/dd/yr*) 12-14-12	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 270 S Van Buren St	( ) Owner		
Owner Vicki Payne	**Purpose:** 1. Routine ✔	**Follow-up** yes	**Release Date** 12-29-12
Owner's Address 4768 Christiansburg Rd Nashville IN	2. Follow-up ☐ 3. Complaint ☐	**Summary of Violations:** C 1 NC 1 R 1	
Person in Charge Vicki Payne	4. Pre-Operational ☐ 5. Temporary ☐		
Responsible Person's E-mail	6. HACCP ☐	**Menu Type** *(See back of page)* 1 ☐ 2 ✔ 3 ☐ 4 ☐ 5 ☐	
Certified Food Handler Cresentia Kirts	7. Other (*list*) _____		

- **CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"**
- **VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"**

Section#	C/NC	R	Narrative	To Be Corrected By
187	c	x	Hot held chicken strips are at 110 degrees F	discard at 5pm
			Hot held Chicken wings are at 121.9 degrees F	(4 hrs after
			Burrito is at 126.9	cooking)
			(hot held food to be held over 135 degrees)	
310	nc		Overhead grill covers have dust/fat build up	12-23-12

Received by (*name and title printed*): Barbara Melton	Inspected by (*name and title printed*): Jennifer Rekers, EHS
Received by (*signature*): signature on file on paper copy	Inspected by (*signature*):

cc:	cc:	cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
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.
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.