



# 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.

<b>Establishment Name</b>	<b>Telephone Number</b>	<b>Date of Inspection</b> <i>(mm/dd/yr)</i>	<b>ID #</b>
<b>Establishment Address</b> <i>(number and street, city, state, ZIP code)</i>	( ) Establishment ( ) Owner		
<b>Owner</b>	<b>Purpose:</b> 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other <i>(list)</i> _____	<b>Follow-up</b>	<b>Release Date</b>
<b>Owner's Address</b>		<b>Summary of Violations:</b>	
<b>Person in Charge</b>		C ____ NC ____ R ____	
<b>Responsible Person's E-mail</b>		<b>Menu Type</b> <i>(See back of page)</i>	
<b>Certified Food Handler</b>		1 ____ 2 ____ 3 ____ 4 ____ 5 ____	

- 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

<b>Received by</b> <i>(name and title printed):</i>	<b>Inspected by</b> <i>(name and title printed):</i>
<b>Received by</b> <i>(signature):</i>	<b>Inspected by</b> <i>(signature):</i> 
<b>cc:</b>	<b>cc:</b>
<b>cc:</b>	<b>cc:</b>

## MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu ( <i>1 or 2 main items</i> ). 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.