

## 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.

The time lir	nit for cor	rectio	n of each violation is specific	ed in the narrative portion	n of thi	s report.			• .
Establishment Name						Telephone Number	Date of Inspection (mm/dd/yr)		ID#
						( ) Establishment	(	,	
Establishment Address (number and street, city, state, ZIP code)						( ) Wher			
Owner						Purpose:	Follow-u	ollow-up Release Date	
						1. Routine			
Owner's Address						2. Follow-up	Summary of Violations:		
Person in Charge						3. Complaint 4. Pre-Operational			ъ
<del></del>						4. Pre-Operational			
Responsible Person's E-mail						5. Temporary 6. HACCP	Menu Type (See back of page)		
						7. Other Circ			
Certified Food Handler							12	33	45
• CRITICAL	ITEMS AR	E IDE	ENTIFIED IN THE CHECKLIS	T AND NARRATIVE COLU	J <b>MNS N</b>	AARKED "C"		_	
• VIOLATIO	N(S) REPE	ATED	FROM PREVIOUS INSPECTI	ONS ARE DENOTED IN TH	HE "SU	MMARY OF VIOLATIONS" A	ND IN THE	NARRATIVI	E BELOW AS "R"
Section#	C/NC	R		Narrati	ve			To Be C	orrected By
-							-		
									-
Received by	(name and	title j	printed):			Inspected by (name and title p	orinted):		
Received by	(signature	):	_		-	Inspected by (signature):	/ ^	<u></u>	
-7 (1.0···· ·· -7)						Heller			
cc:				cc:		<i>U</i> —	cc:		

## 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.