# 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**<br>Nashville General Store & Bakery | **Telephone Number**<br>812-988-6362<br>( ) Owner | **Date of Inspection** (*mm/dd/yr*)<br>5-11-17 | **ID #** |
| **Establishment Address** (*number and street, city, state, ZIP code*)<br>118 E Washington St | | | |
| **Owner**<br>Brian & Sarah Yeatman | **Purpose:**<br>1. Routine ✔<br>2. Follow-up<br>3. Complaint<br>4. Pre-Operational<br>5. Temporary<br>6. HACCP<br>7. Other (*list*) | **Follow-up**<br>yes | **Release Date**<br>5-21-17 |
| **Owner's Address**<br>5484 Little Flock Rd Spencer | | **Summary of Violations:**<br>C 0 NC 4 R 0 | |
| **Person in Charge**<br>Danielle Gardner | | | |
| **Responsible Person's E-mail**<br>nashvillegeneralstoreandbakery@yahoo.com | | **Menu Type** (*See back of page*)<br>1 2 3 ✔ 4 5 | |
| **Certified Food Handler**<br>Sara Yeatman | | | |

- **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 |
|---|---|---|---|---|
| 146 | nc | | labels on bread need to include weight and place of manufacture | now 5-11-17 |
| | | | | |
| 174 | nc | | product in working containers removed from original packages | now 5-11-17 |
| | | | shall be identified with the common name of food | |
| | | | | |
| 178 | nc | | employee initially did not have head covering | corrected |
| | | | | |
| 413 | nc | | screen door at front does not close tightly- there are gaps where | June 1, 2017 |
| | | | insects could enter | |

| | |
|---|---|
| Received by (*name and title printed*):<br>Danielle Gardner | Inspected by (*name and title printed*):<br>Jennifer Rugenstein |
| Received by (*signature*):<br>signature on paper copy | Inspected by (*signature*):<br>Jen Rugenstein |

| | | |
|---|---|---|
| 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. |