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 House	**Telephone Number** (812)988-4554 ( ) Owner	**Date of Inspection** (*mm/dd/yr*) 4-12-13	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 15 South Van Buren			
Owner Andy Rogers	**Purpose:** 1. Routine ✔	**Follow-up** yes	**Release Date** 4-22-13
Owner's Address same	2. Follow-up ☐	**Summary of Violations:**	
Person in Charge Sue Followell	3. Complaint ☐ 4. Pre-Operational ☐	C 1 NC 2 R 0	
Responsible Person's E-mail nashvillehouse@sbcglobal.net	5. Temporary ☐ 6. HACCP ☐	**Menu Type** *(See back of page)*	
Certified Food Handler Kathi Smith	7. Other (*list*) _____	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
177	nc		Apple butter stored uncovered in dining room area	now 4-12-13
			Coleslaw stored uncovered in cooler	
187	c		Cooler holding pickles, butter, dressings reading 45 degrees. repairman on the way	now 4-12-13
			If not corrected in 2 hours,food to be moved to working cooler	
433	nc		Mops stored in dirty water not hung to dry	now 4-12-13
			Dishwasher final rinse temp OK	

Received by (*name and title printed*): Sue Followell	Inspected by (*name and title printed*): Jennifer Heller, 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.