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*) 6-25-20	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 15 S Van Buren St			
Owner Andi Bartels	**Purpose:**	**Follow-up** yes	**Release Date** 7-5-20
Owner's Address same	1. Routine ☐	**Summary of Violations:**	
Person in Charge Andi Bartels	2. Follow-up ☐		
Responsible Person's E-mail andreabartels289@gmail.com	3. Complaint ☐	C 0 NC 4 R 0	
Certified Food Handler John Peters	4. Pre-Operational ☑	**Menu Type** *(See back of page)*	
	5. Temporary ☐	1 ☐ 2 ☐ 3 ☑ 4 ☐ 5 ☐	
	6. HACCP ☐		
	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
174	nc		Label bins for flour	now 7-22-20
			Label Squeeze bottles for olive oil, ice cream sauces etc	
234	nc		Ice cream scoop needs to be stored in running water of	Aug 15, 2020
			sufficient velocity to flush particulates to the drain	
250	nc		Apple butter bowls to be stored inverted or on shelf above	now 7-22-2020
			apple butter container to reduce chance of contamination in storage	
418	nc		employee drinks in kitchen to be in covered drink cup with a straw	now 7-22-20

Received by (*name and title printed*): John Peters	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.