

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 parrative portion of this report.

The time li	mit for cor	rectio	n of each violation is specified in the narrative porti	ion of this report.				
Establishm	ent Name			Telephone Number	Date of Inspection ID # (mm/dd/yr)			
				() Establishme d	(minual yr	,		
Establishm	ent Addres	s (nu	mber and street, city, state, ZIP code)	() Clwner				
Owner				Purpose:	Follow-u	p Relea	se Date	
				1. Routine				
Owner's A	ddress			2. Follow-up	Summary of Violations:			
Person in C	haraa		·	3. Complaint				
rerson in C	narge			4. Pre-Operational	C NC R			
Responsible	e Person's	E-ma	il	5. Temporary	Menu Type (See back of page)			
				6. HACCP				
Certified F	ood Handle	er		7. Other (list)	12345			
• CDITICAL	ITEMS AE	e ine	ENTIFIED IN THE CHECKLIST AND NARRATIVE CO	LUMNS MADKED "C"				
			FROM PREVIOUS INSPECTIONS ARE DENOTED IN		AND IN THE N	JADDATIS/E	RELOWAS "D"	
Section#	C/NC	R	Narra	·	WINDERS OF VIOLATIONS" AND IN THE		To Be Corrected By	
Section	CINC	1	.1.4411.4	iuvc		ТОВСС	offected By	
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Received by	 (name and	l title i	printed):	Inspected by (name and title	e printed):			
			······································	improved by (name and ma	. F),			
Received by	(signature):	-	Inspected by (signature):	Inspected by (signature):			
cc:			cc:	14 14	cc:) /h	1e0001	

MENU TYPE

Principle of the Park of the P	
вые в раберу и сёнтернічний виденти поменти по	
ticke district and attention attention of the state of th	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.
	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially
3	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.