

## 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	mit for cor	rectio	n of each violation is specified	l in the narrative portion	of this report.			•
Establishment Name					Telephone Number	Date of Inspection ID # (mm/dd/yr)		ID#
					( ) Establishment	(	,	
Establishme	ent Addres	is (nui	mber and street, city, state, ZII	o code)	( )thener			
Owner					Purpose:	Follow-up Release Date		
					1. Routine			
Owner's Address					2. Follow-up	Summary of Violations:		
Person in C	Th a see				3. Complaint	G NG D		
rerson in C	narge				4. Pre-Operational	C NC R		
Responsible	e Person's	E-ma	iI		5. Temporary	Menu Type (See back of page)		
				·	6. HACCP			
Certified Fo	ood Handle	er			7. Other (list)	12	33	_45
• CRITICAL	LITEMS AR	RE IDI	ENTIFIED IN THE CHECKLIST	AND NARRATIVE COLUM	I MNS MARKED "C"			
• VIOLATIO	)N(S) REPE	ATED	FROM PREVIOUS INSPECTIO	ONS ARE DENOTED IN TH	E "SUMMARY OF VIOLATIONS"	AND IN THE I	NARRATIVE	BELOW AS "R"
Section#	C/NC	R		Narrativ	e		To Be Co	orrected By
	·							
				<del></del>				
-								
Received by	(name and	l title j	orinted):		Inspected by (name and tit	le printed):		
Received by	(signature	):	<u> </u>		Inspected by (signature):/	<u> </u>		
					J Hel	ler		
cc:				cc:		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.