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 Spice Co	**Telephone Number** (317)460-3416 ( ) Owner	**Date of Inspection** (*mm/dd/yr*) 10-12-17	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 58 E Main St #4 Nashville IN			
Owner Greg Fox and Mark Schmitt	**Purpose:** 1. Routine ✔ 2. Follow-up ☐ 3. Complaint ☐ 4. Pre-Operational ☐ 5. Temporary ☐ 6. HACCP ☐ 7. Other (*list*)	**Follow-up** no	**Release Date** 10-22-17
Owner's Address 6336 Bellsville Pike Columbus IN 47261		**Summary of Violations:** C 0 NC 0 R 0	
Person in Charge Mark Schmitt			
Responsible Person's E-mail greg@nashvillespicecompany.com		**Menu Type** (*See back of page*) 1 ✔ 2 ☐ 3 ☐ 4 ☐ 5 ☐	
Certified Food Handler N/A by menu			

- **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
			Now doing sampling- gave instructions on acceptable sampling	
			as per Health Dept.	
			sampling procedures in place OK	
			All sauces refrigerated after opening	
			Thermometer provided for refrigerator	

Received by (*name and title printed*): Mark Schmitt	Inspected by (*name and title printed*): Jennifer Rugenstein, 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.