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 Our Sandwich Place	**Telephone Number** (812) 988-2355 ( ) Owner	**Date of Inspection** (*mm/dd/yr*) 3-22-24	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 16 S Van Buren			
Owner Wendiellen Magana	**Purpose:** 1. Routine ✔	**Follow-up** YES	**Release Date** 4-2-24
Owner's Address 9855 N St. Rd 135	2. Follow-up ☐	**Summary of Violations:**	
Person in Charge Wendiellen Magana	3. Complaint ☐ 4. Pre-Operational ☐	C 1 NC 2 R ___	
Responsible Person's E-mail wendiellen@aol.com	5. Temporary ☐ 6. HACCP ☐	**Menu Type** *(See back of page)*	
Certified Food Handler Wendiellen Magana	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
187	C		Side hot holding unit items not at 135F	unit turned up
			Sauce at 115F ground meat 118F soup on stove at 120F	food reheated
			Re heated to 165F as initial holding started 2 hours prior	
291	NC		Stearamine test kit missing	corrected
431	NC		Small oven on counter has some internal debris on sides	Now

Received by (*name and title printed*): Wendiellen Magana	Inspected by (*name and title printed*): Jennifer Heller EHS
Received by (*signature*): Wendiellen Magna	Inspected by (*signature*): J. Heller

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.