

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 lin | nit for cor | rectio | n of each violation is specific | d in the narrative | portion of thi | is report. | | | 1 | |
|-----------------------------|-------------|---------|----------------------------------|--------------------|----------------|--|------------------------|----------|--------------|--|
| Establishment Name | | | | | | Telephone Number Date of In (mm/dd/y) | | | ID# | |
| | | | | | | () Establishme it | (| , | | |
| Establishme | ent Addres | s (nu | mber and street, city, state, ZI | P code) | | () William | | | | |
| Owner | | | | | | Purpose: | Follow-u | p Relea | se Date | |
| | | | | | | 1. Routine | | | | |
| Owner's Address | | | | | | 2. Follow-up | Summary of Violations: | | | |
| Person in Charge | | | | | | 3. Complaint | 6 16 5 | | | |
| 10.00m All Change | | | | | | 4. Pre-Operational | | | | |
| Responsible Person's E-mail | | | | | | 5. Temporary 6. HACCP Menu Type (See back of page) | | | | |
| | | | | | | 7. Other (list) | 12345 | | | |
| Certified Food Handler | | | | | | | 12 | 3 | _45 | |
| • CRITICAL | ITEMS AR | E IDI | ENTIFIED IN THE CHECKLIS | T AND NARRATIVE | E COLUMNS N | MARKED "C" | | | | |
| • VIOLATIO | N(S) REPE | ATED | FROM PREVIOUS INSPECTI | ONS ARE DENOTE | D IN THE "SU | MMARY OF VIOLATIONS" A | ND IN THE N | ARRATIVE | BELOW AS "R" | |
| Section# | C/NC | R | | N | arrative | | | To Be C | orrected By | |
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| Received by | (name and | title j | printed): | - | | Inspected by (name and title p | printed); | | _ | |
| Received by | (signature |): | | | | Inspected by (signature): | | | | |
| | | | | | | | | | | |
| cc: | | | | cc: | | | cc: | ce: | | |

MENU TYPE

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| оли и поддер и познава до постава до постав | |
| An and a second an | Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods. |
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| REAL CONTRACTOR OF THE CONTRACTOR OF T | |
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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. |
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| 5 | Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life. |
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