

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 li | mit for cor | rectio | n of each violation is specified in the narrative portion | of this report. | | | | |
|---|-------------|---------|---|---|---------------------------|--------------|--------------|--|
| Establishm | ent Name | | | Telephone Number () Establishment Date of In (mm/dd/y) | | | ID# | |
| Establishm | ent Addres | s (nu | mber and street, city, state, ZIP code) | ()६१४मधः | | | | |
| Owner | | | | Purpose: 1. Routine | Follow-up Release Date | | | |
| Owner's A | ddress | | | 2. Follow-up 3. Complaint | Summary of Violations: | | | |
| Person in C | Charge | | | 4. Pre-Operational | C | NC R | | |
| Responsible | e Person's | E-ma | il | 5. Temporary 6. HACCP Menu Type (See back of page) | | | | |
| Certified F | ood Handle | er | | 7. Other (list) | 12 | 33 | _45 | |
| | | | ENTIFIED IN THE CHECKLIST AND NARRATIVE COLU | | | JABBATINE | DELOW 40 (Dr | |
| VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN 1 Section# C/NC R Narrat | | | | <u> </u> | To Be Corrected By | | | |
| Section# | CINC | K | Namauv | · · · · · · · · · · · · · · · · · · · | | ТОВЕС | Trected by | |
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| Received by | (name and | l title | printed): | Inspected by (name and title | printed); | | | |
| Received by | (signature |): | | Inspected by (signature): | Inspected by (signature): | | | |
| cc: | | | сс: | | cc: |] | | |

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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| 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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