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 Pine Room Tavern	**Telephone Number** (812)-988-2236 ( ) Owner	**Date of Inspection** (*mm/dd/yr*) 5-27-15	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 51 East Chestnut Nashville IN			
Owner Betsy Oblack	**Purpose:** 1. Routine ☐	**Follow-up** yes	**Release Date** 6-5-15
Owner's Address P O Box 804 Nashville IN	2. Follow-up ☑	**Summary of Violations:**	
Person in Charge Richard Gist, Betsy Oblack	3. Complaint ☐ 4. Pre-Operational ☐	C 3 NC 9 R 2	
Responsible Person's E-mail muddybootscafe@gmail.com	5. Temporary ☐ 6. HACCP ☐	**Menu Type** *(See back of page)*	
Certified Food Handler Richard Gist, Travis Walden	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		Hamburger meat reading 50-51 degrees	discarded voluntarily
			Hummus reading 48 degrees	"
			Blue cheese Dressing reading 48 degrees	"
			Ranch dressing reading 52 degrees	"
345	c		Handwashing sink had 3 frypans inside it, blocking sink from use	now 5-27-15
138	nc		Chef had no beardnet on when I arrived	now 5-27-15
174	nc		Common container label did not match product inside	now 5-27-15
177	nc		Uncovered product in several coolers	now 5-27-15
214	nc	x	Cutting boards need resurfacing, they have gouges	June 30 2015
234	nc		Scoops stored in dressing - must be outside	now 5-27-15
295	nc		Grease build up on grease trap lid and corner	now 5-27-15
347	nc		No papertowels at handwashing sink	corrected 5-27-15
349	nc		ceiling tiles discolored and broken in areas	June 30, 2015
415	c		flies (3) present in kitchen	now 5-27-15
433	nc	x	mops stored wet on floor not hung to dry	now 5-27-15

Received by (*name and title printed*): Betsy Oblack	Inspected by (*name and title printed*): Jennifer H 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.