

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.

The time li	mit for cor	rectio	n of each violation is specifie	d in the narrative po	ortion of thi	s report.			- ·	
Establishment Name						Telephone Number	Date of In		ID#	
						() Establishment	(mmvaa yr	,		
Establishm	ent Addres	is (nu	mber and street, city, state, ZI	(P code)		() Owner				
Owner						Purpose:	Follow-u	p Relea	se Date	
						1. Routine				
Owner's Address						2. Follow-up	Summary of Violations:			
·						3. Complaint				
Person in Charge						4. Pre-Operational	C NC R			
Responsible Person's E-mail						5. Temporary 6. HACCP	Menu Type (See back of page)			
Cortified F	ood Handl	0 P		· .		7. Other (list)	,	2	4 5	
Certified Food Handler							12	3	_45	
• CRITICAL	. ITEMS AF	E IDI	ENTIFIED IN THE CHECKLIS	Γ AND NARRATIVE (COLUMNS N	MARKED "C"				
• VIOLATIO	ON(S) REPE	ATED	FROM PREVIOUS INSPECTI	ONS ARE DENOTED	IN THE "SU	MMARY OF VIOLATIONS" A	ND IN THE N	NARRATIVE	BELOW AS "R"	
Section#	C/NC	R		Nar	rrative			To Be C	orrected By	
				.,						
									_	
					•					
					-					
Received by] (name and	l title j	printed):			Inspected by (name and title)	printed);			
	(,							
Received by (signature):						Inspected by (signature)				
ce:				cc:		J. 400°	cc:			
							1			

MENU TYPE

Principle of the Parket of the	
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.
To TOO CONTROL OF THE TOTAL OF	
REAL CONTRACTOR OF THE CONTRACTOR OF T	
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.
PARTITION OF THE PARTITION OF T	
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.