

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 lir	nit for cor	rectio	n of each violation is specified in the narrative portion of this report.			
Establishme	ent Name		Telephone Number () Establishment (mm/dd/y		ID#	
Establishme	ent Addres	s (nu	mber and street, city, state, ZIP code) () civener			
Owner			Purpose: Follow-	Follow-up Release Date		
Owner's Ac	idress			Summary of Violations:		
Person in C	harge		4. Pre-Operational C	NC R		
Responsible	e Person's	E-ma	5. Temporary 6. HACCP	6. HACCP		
Certified Fo	ood Handle	er	7. Other (list) 1	23	_45	
			ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"	NADDATIVE	DELOW AC ((D)	
Section#	C/NC	R	FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE Narrative		orrected By	
Section#	CINC	K	Narrauve	ТОВЕС	orrected by	
					_	
					_	
Y 2010						
						
Received by	(name and	l title j	orinted): Inspected by (name and title printed):	l		
Received by (signature): Inspected by (signature):						
cc: cc: cc:						

MENU TYPE

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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.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.