



## 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.

<b>Establishment Name</b> <hr/> <b>Establishment Address (number and street, city, state, ZIP code)</b>	<b>Telephone Number</b> (     ) Establishment (     ) Owner	<b>Date of Inspection (mm/dd/yr)</b> <hr/>	<b>ID #</b> <hr/>										
<b>Owner</b> <hr/> <b>Owner's Address</b> <hr/> <b>Person in Charge</b> <hr/> <b>Responsible Person's E-mail</b> <hr/> <b>Certified Food Handler</b> <hr/>	<b>Purpose:</b> 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) <hr/>	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;"><b>Follow-up</b></td> <td><b>Release Date</b></td> </tr> <tr> <td colspan="2" style="text-align: center;"><b>Summary of Violations:</b></td> </tr> <tr> <td colspan="2" style="text-align: center;">C___ NC___ R___</td> </tr> <tr> <td colspan="2" style="text-align: center;"><b>Menu Type (See back of page)</b></td> </tr> <tr> <td colspan="2" style="text-align: center;">1___ 2___ 3___ 4___ 5___</td> </tr> </table>		<b>Follow-up</b>	<b>Release Date</b>	<b>Summary of Violations:</b>		C___ NC___ R___		<b>Menu Type (See back of page)</b>		1___ 2___ 3___ 4___ 5___	
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- 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

<b>Received by (name and title printed):</b> <hr/>	<b>Inspected by (name and title printed):</b> <hr/>
<b>Received by (signature):</b> <hr/>	<b>Inspected by (signature):</b> 
<b>cc:</b> <hr/>	<b>cc:</b> <hr/>

## MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu ( <i>1 or 2 main items</i> ). 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.