

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 lin	nit for cor	rectio	n of each violation is specifie	d in the narrative	portion of thi	is report.			1
Establishment Name						Telephone Number Date of In (mm/dd/y			ID#
						() Establishance a	(,	
Establishment Address (number and street, city, state, ZIP code)						() claust			
Owner						Purpose:	Follow-up Release Date		
						1. Routine			
Owner's Address						2. Follow-up	Summary of Violations:		
						3. Complaint			
Person in Charge						4. Pre-Operational C NC 5. Temporary			R
Responsible Person's E-mail						6. HACCP Menu Type (See back of page)			
Certified Food Handler						7. Other (list)	12	3	_45
			ENTIFIED IN THE CHECKLIS						
·			FROM PREVIOUS INSPECTI			MMARY OF VIOLATIONS" A	ND IN THE N		
Section#	C/NC	R		N	Narrative			To Be C	orrected By
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Received by	(name and	l title j	orinted):			Inspected by (name and title	printed):		
Received by	(signature):				Inspected by (signature):			
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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.