

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.

i ne time ili	nit for cor	rectio	n of each violation is specified in the narrative portion of this rep	port.					
Establishme	ent Name		Ţ	1 (mm		spection)	ID#		
Establishm	ent Addres	s (nu	mber and street, city, state, ZIP code)) Chanci					
Owner				urpose: . Routine					
Owner's Ac	ddress		2.	2. Follow-up Summary of Violations: 3. Complaint					
Person in C	Charge		4.	4. Pre-Operational			C NC R		
Responsible	e Person's	E-ma	il	6. HACCP			enu Type (See back of page)		
Certified Fo	ood Handle	er	7.	. Other (list)	12	3	_45		
			ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MAR FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMM.		AID IN THE A	IADD ATINE	DELOW 45 (D.		
Section#	C/NC	R	Narrative	ARY OF VIOLATIONS" A	ND IN THE N		orrected By		
Section#	CINC	K	Ivairauve			товесс	orrected by		
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Received by	(name and	l title j	printed):	pected by (name and title	printed):				
Received by (signature): Inspected by (signature):									
cc: cc:						<u></u>			

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.