

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.

Establishment Address (number and street, city, state, ZIP code) Owner Purpose: 1. Routine 2. Pallow-up 3. Complain 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) 1. 2_3_4_5	The time li	nit for cor	rectio	n of each violation is specified in the narrative portion of this	report.			•	
Owner's Address Purpose:	Establishm	ent Name			() Establishment (mm			ID#	
1. Routine 2. Follow-up 3. Complaid 4. Pre-Operational 5. Temporary 6. HACCE 7. Other (fiss) 1	Establishm	ent Addres	s (nu	mber and street, city, state, ZIP code)					
Owner's Address 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list) 1 _ 2 _ 3 _ 4 _ 5 _ **CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKAD "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	Owner					Follow-up Release Date			
Responsible Person's E-mail Responsible Person's E-mail Responsible Person's E-mail Responsible Person's E-mail Certified Fow Handler Received by (name and title printed): Certified Fow Handler Certified Fow Handler Received by (signature): Inspected by (signature): Certified Fow Handler Received by (signature): Received by (signature): Certified Fow Handler Received by (signature): Received by (signature): Certified Fow Handler Received by (signature): Received by (signature): Certified Fow Handler Received by (signature): Received by (signature): Received by (signature): Certified Fow Handler Received by (signature): Received by (sig	Owner's Ac	idress			2. Follow-up	Summary of Violations:			
Responsible Person's E-mail 6. HACCP 1 _ 2 _ 3 _ 4 _ 5	Person in C	harge			4. Pre-Operational	C			
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	Responsible	e Person's	E-ma	il .		Menu Ty			
*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	Certified Fo	ood Handle	er		7. Other (list)	12	3	45	
Section# C/NC R Narrative To Be Corrected By Compared to the content of the co						ND IN THE	IADD ATTIVE	DELOW 40 (Dr	
Received by (name and title printed): Received by (signature): Inspected by (signature): Amalog Canada C			_		MMARY OF VIOLATIONS" A	ND IN THE N			
Received by (signature): Inspected by (signature): Amount Cannot Red Amount Cannot Red	Section	CINC	1/	Ivairauve			ТОВЕСС	rected by	
Received by (signature): Inspected by (signature): Amount Cannot Red Amount Cannot Red							_		
Received by (signature): Inspected by (signature): Amount Cannot Red Received by (signature):									
Received by (signature): Inspected by (signature): Amount Cannot Red Received by (signature):									
Received by (signature): Inspected by (signature): Amount Cannot Red Received by (signature):								_	
Received by (signature): Inspected by (signature): Amount Cannot Red Received by (signature):									
Received by (signature): Inspected by (signature): Amount Cannot Red Received by (signature):									
Received by (signature): Inspected by (signature): Amount Cannot Red Received by (signature):	-								
Received by (signature): Inspected by (signature): Amount Cannot Red Received by (signature):									
Received by (signature): Inspected by (signature): Amount Cannot Red Received by (signature):									
Received by (signature): Inspected by (signature): Amount Cannot Red Amount Cannot Red									
Received by (signature): Inspected by (signature): Amount Cannot Red Received by (signature):									
Received by (signature): Inspected by (signature): Amount Cannot Red Received by (signature):									
Received by (signature): Inspected by (signature): Amount Cannot Red Received by (signature):								· 	
Received by (signature): Inspected by (signature): Amount Cannot Red Received by (signature):									
Mysote Camor Red	Received by	(name and	l title j	printed):	Inspected by (name and title	printed):			
	Received by (signature): Inspected by (signature):							s Red	
	cc:			cc:	Las In whose			,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	

MENU TYPE

Principle of the Park of the P	
вые в раберу и сёнтереньской выполнять на выстранить на выполнять на выполнить на выстранить на выполнить на выполнить на выполнить на выстранить на выполнить на выполнить на выполнить на выполнить на выполнить на	
ticke district and attention attention of the state of th	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
Co.	
Signing and process of the state of the stat	
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.
	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially
3	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.