

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 parrative portion of this report.

The time li	mit for cor	rectio	n of each violation is specified in the narrative portion of t	this report.				
Establishm	ent Name			Telephone Number	Date of Inspection ID # (mm/dd/yr)		ID#	
				() Establishment	(mm/au/yr)	1		
Establishm	ent Addres	ss (nu	mber and street, city, state, ZIP code)	() tiwner				
Owner				Purpose:	Follow-u	p Relea	se Date	
				1. Routine				
Owner's A	ddress			2. Follow-up	Summary of Violations:			
				3. Complaint	2			
Person in C	harge			4. Pre-Operational	C NC R			
				5. Temporary				
Responsible	e Person's	E-ma	iI	6. HACCP	Menu Type (See back of page)			
			·					
Certified F	ood Handl	er		7. Other (list)	12345			
• CRITICAL	ITEMS AF	RE IDE	ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMN	S MARKED "C"				
• VIOLATIO	N(S) REPE	ATED	FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "	SUMMARY OF VIOLATIONS" A	ND IN THE N	ARRATIVE	BELOW AS "R"	
Section#	C/NC	R	Narrative			To Be Co	orrected By	
							v	
						<u>-</u>		
							-	
						_		
				_				
			_					
							· 	
Received by	(name and	l title j	printed):	Inspected by (name and title	printed):			
Received by	(signature	e):		Inspected by (signature)				
ce:	-		cc:	(), '	cc:	•		

MENU TYPE

Principle of the Parket of the	
оли и поддер и познава до постава до постав	
An and a second an	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
To TOO CONTROL OF THE TOTAL OF	
REAL CONTRACTOR OF THE CONTRACTOR OF T	
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.
PARTITION OF THE PARTITION OF T	
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.