

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.

The time lir	nit for cor	rectio	n of each violation is specifie	d in the narrative po	ortion of thi	s report.			•	
Establishment Name					Telephone Number	Date of In		ID#		
						t sanduldared ((mnuawyr)			
Establishment Address (number and street, city, state, ZIP code)						() Owner				
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 CNC 5. Temporary			R	
Responsible Person's E-mail						6. HACCP	Menu Type (See back of page)			
C. CE ID. IV. II						7. Other (<i>list</i>)	1, ,		4 5	
Certified Food Handler							12	33	_45	
• CRITICAL	ITEMS AR	E IDE	ENTIFIED IN THE CHECKLIST	T AND NARRATIVE (COLUMNS N	AARKED "C"				
			FROM PREVIOUS INSPECTION				AND IN THE	NARRATIVE	BELOW AS "R"	
Section#	C/NC	R			rrative	Table of Violations			orrected By	
Section	Circo					<u></u>		10200	orrected By	
								-		
										
D : 11	,	7 . 1 . 7				<u> </u>				
Received by	(name and	' title j	orinted):			Inspected by (name and tit	le printed);			
Received by (signature): Insp						Inspected by (signature):				
cc:				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.