

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 specified in the | e narrative portion of th | is report. | | | 1-1 | |
|--|-------------|-----------|---|---------------------------|---------------------------------|------------------------|----------|------------------------|--|
| Establishment Name | | | | | Telephone Number | Date of In | | ID# | |
| | | | | | () Establishment | (| , | | |
| Establishment Address (number and street, city, state, ZIP code) | | | | | () Chance | | | | |
| Owner | | | | | Purpose: | p Releas | se Date | | |
| | | | | | 1. Routine | | | | |
| Owner's Address | | | | | 2. Follow-up | Summary of Violations: | | | |
| Person in Charge | | | | | 3. Complaint 4. Pre-Operational | C | C NC R | | |
| Responsible Person's E-mail | | | | | 5. Temporary 6. HACCP | | | ype (See back of page) | |
| Certified Fo | od Handle | er | · | | 7. Other (list) | 1 2 3 4 5_ | | | |
| | | | | | <u> </u> | | | - ' | |
| • CRITICAL | ITEMS AF | E IDI | ENTIFIED IN THE CHECKLIST AND I | NARRATIVE COLUMNS | MARKED "C" | • | | | |
| | | ATED | FROM PREVIOUS INSPECTIONS AF | | UMMARY OF VIOLATIONS" A | ND IN THE N | | | |
| Section# | C/NC | R | | Narrative | | | To Be Co | orrected By | |
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| Received by | (name and | l title j | rinted): | | Inspected by (name and title | printed): | | | |
| Received by | (signature |): | | | Inspected by (signature): | | | | |
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MENU TYPE

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| ticke district and attention attention of the state of th | 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. |
| | |
| | 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. |
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| 5 | Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life. |
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