

## **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 li	mit for cor	rectio	n of each violation is specified in the narrative portion of th	is report.			1	
Establishm	ent Name			Telephone Number  ( ) Establishment		spection )	ID#	
Establishm	ent Addres	ss (nu	mber and street, city, state, ZIP code)	( ) cluner				
Owner				Purpose: 1. Routine	Follow-up Release Date			
Owner's A	ddress			2. Follow-up	Summary of Violations:			
Person in C	Charge			3. Complaint 4. Pre-Operational	c	nu Type (See back of page)		
Responsible	e Person's	E-ma	il .	5. Temporary 6. HACCP	Menu Ty			
Certified F	ood Handl	er		7. Other (list)	12	3	_45	
			ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS  FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SI		ND IN THE N	JADDATIVE	DELOW AS "D"	
Section#	C/NC	R	Narrative	UNIVIARY OF VIOLATIONS A	NDIN THE		orrected By	
Section	Circ	IX	Ivaliative			ТОВСС	Trected By	
			***************************************				_	
-								
-								
Received by	   (name and	l title j	printed):	Inspected by (name and title	printed):			
					•			
Received by (signature):  Inspected by (signature):							- h 5	
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.