

## 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 specified	d in the narrative portion	n of this	report.			•	
Establishment Name						Telephone Number	Date of Inspe (mm/dd/yr)		ID#	
						( ) Establishment	(	,		
Establishme	ent Addres	is (nu	mber and street, city, state, ZII	P code)		( ) Gwner				
Owner						Purpose:	Follow-up F		se Date	
						1. Routine				
Owner's Address						2. Follow-up	Summary of Violations:			
						3. Complaint				
Person in Charge						4. Pre-Operational	C	_ NC_	R	
Responsible Person's E-mail						<ul><li>5. Temporary</li><li>6. HACCP</li></ul>	Menu Type (See back of page)			
						7. Other ( <i>list</i> )	١	_		
Certified Food Handler						- Culei (asi)	12	3	_45	
• CRITICAL	. ITEMS AF	E IDI	ENTIFIED IN THE CHECKLIST	F AND NARRATIVE COLU	UMNS M	ARKED "C"	1	_		
• VIOLATIO	ON(S) REPE	ATED	FROM PREVIOUS INSPECTIO	ONS ARE DENOTED IN T	HE "SUN	MMARY OF VIOLATIONS" AN	ND IN THE N	NARRATIVI	E BELOW AS "R"	
Section#	C/NC	R		Narrati	ive			To Be C	orrected By	
-										
Received by	(name and	l title j	orinted):			Inspected by (name and title p	orinted);	•		
Received by	(signature	<del>):</del>			-+	Inspected by (signature):				
Received by (signature):						inspected by (signature).				
cc:				cc:			cc:			

## MENU TYPE

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An and a second an	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.
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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.