

## **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.                                      |                        |                            |             |  |
|---|-------------|-----------|---|---|------------------------|----------------------------|-------------|--|
| Establishm  | ent Name    |           |   | Telephone Number  ( ) Establishment  ( ) tiwner |                        |                            | ID#         |  |
| Establishm  | ent Addres  | ss (nu    | mber and street, city, state, ZIP code)                         |   |                        |                            |             |  |
| 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 Handle  | er        |   | 7. Other (list)                                 | 12                     | 3                          | 45          |  |
|   |             |           | ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS                 |   |                        |                            |             |  |
|   |             |           | FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SU                | JMMARY OF VIOLATIONS" A                         | ND IN THE N            |                            |             |  |
| Section#  | C/NC        | R         | Narrative   |   |                        | 10 Be C                    | orrected By |  |
|   |             |           |   |   |                        | _                          |             |  |
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|   |             |           |   |   |                        |                            |             |  |
| Received by   | (name and   | l title j | printed):   | Inspected by (name and title                    | printed):              |                            |             |  |
| Received by (signature):  Inspected by (signature): |             |           |   |   |                        |                            |             |  |
| cc:   |             |           | cc:   | I VIVO  | 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.  |
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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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