



# 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.

|  |  |  |              |
|--|--|--|--------------|
| Establishment Name   | Telephone Number<br>( ) Establishment  | Date of Inspection<br>(mm/dd/yr)                             | ID #         |
| Establishment Address (number and street, city, state, ZIP code) | ( ) Owner  |  |              |
| Owner  | <b>Purpose:</b><br>1. Routine<br>2. Follow-up<br>3. Complaint<br>4. Pre-Operational<br>5. Temporary<br>6. HACCP<br>7. Other (list) _____ | Follow-up  | Release Date |
| Owner's Address  |  | <b>Summary of Violations:</b><br><br>C___ NC___ R___         |              |
| Person in Charge   |  | Menu Type (See back of page)<br><br>1___ 2___ 3___ 4___ 5___ |              |
| Responsible Person's E-mail                                      |  |  |              |
| Certified Food Handler   |  |  |              |
|  |  |  |              |

- CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
- VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

| Section# | C/NC | R | Narrative | To Be Corrected By |
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| Received by (name and title printed): | Inspected by (name and title printed): |
| Received by (signature):              | Inspected by (signature):<br>          |
| cc:                                   | cc:                                    |

## MENU TYPE

|   |   |
|---|---|
| 1 | Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.  |
| 2 | Limited menu ( <i>1 or 2 main items</i> ). 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. |
| 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.   |