

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	nit for cor	rectio	n of each violation is specified in the narrative portion of this	report.			•	
Establishm	ent Name					spection)	ID#	
Establishm	ent Addres	ss (nu	mber and street, city, state, ZIP code)	() Switer				
Owner				Purpose: 1. Routine	Follow-up Release Date			
Owner's A	idress			2. Follow-up Summary of Violations: 3. Complaint				
Person in C	harge			4. Pre-Operational	C	C NC R Menu Type (See back of page)		
Responsible	e Person's	E-ma	il	5. Temporary6. HACCP	Menu Ty			
Certified F	ood Handle	er		7. Other (list)	12	3	45	
			ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MA			IADD ATTIVE	DELOW 40 (Dr	
Section#	C/NC	R	FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUM Narrative	IMARY OF VIOLATIONS" AF	ND IN THE N		orrected By	
Section#	CITC	IX	Hallative			10 00 00	rected by	
						-		
							_	
-								
						·		
Received by	(name and	i title j	printea):	Inspected by (name and title p	orinted):			
Received by (signature): Inspected by (signature):								
cc:			cc:		cc:			

MENU TYPE

Principle of the Park of the P	
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.