

## **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 lir   | nit for cor | rectio     | n of each violation is specified in the narrative portion of thi | is report.                          |                              |                 |             |
|--|-------------|------------|--|-------------------------------------|------------------------------|-----------------|-------------|
| Establishme  | ent Name    |            |  | Telephone Number Date of I (mm/dd/y |                              |                 | ID#         |
|  |             |            |  | ( ) Exablishment                    |                              |                 |             |
| Establishme  | ent Addres  | s (nu      | mber and street, city, state, ZIP code)                          | ( ) Stwher                          |                              |                 |             |
| Owner  |             |            |  | Purpose:                            | Follow-up Release Date       |                 |             |
|  |             |            |  | 1. Routine                          |                              |                 |             |
| Owner's Ad   | idress      |            |  | 2. Follow-up                        | Summary of Violations:       |                 |             |
| Person in C  | harge       |            | · · · · · · · · · · · · · · · · · · ·                            | 3. Complaint                        | C NC R                       |                 |             |
|  |             |            |  |                                     |                              | - K             |             |
| Responsible  | e Person's  | E-ma       | il   | 5. Temporary                        | Menu Type (See back of page) |                 |             |
|  |             |            | · .  | 6. HACCP 7. Other (list) 1 2 3 4 5  |                              |                 |             |
| Certified Fo   | ood Handle  | er         |  | 7. Other (ast)                      | 12                           | 3               | _45         |
| • CRITICAL   | ITEMS AR    | E IDE      | ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS I                | L<br>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 Co        | orrected By |
|  |             |            |  |                                     |                              |                 |             |
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|  |             |            |  |                                     |                              |                 |             |
| Received by  | (name and   | title j    | printed):  | Inspected by (name and title        | printed):                    |                 |             |
| <u> </u>   |             |            |  |                                     |                              |                 |             |
| Received by  | (signature  | <b>)</b> : |  | nspected by (signature):            |                              |                 |             |
| cc:  | <u>-</u>    |            | cc:  | () ()                               | cc:                          | νγ <sup>-</sup> |             |

## 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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