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 Waycross kitchen 2 (conf center north bldg)	**Telephone Number** 812-597-4241 ( ) Owner	**Date of Inspection** (*mm/dd/yr*) 7-25-12	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 7363 Bear Creek Rd			
Owner Indianapolis Episcopalian church	**Purpose:** 1. Routine ✔ 2. Follow-up ☐ 3. Complaint ☐ 4. Pre-Operational ☐ 5. Temporary ☐ 6. HACCP ☐ 7. Other (*list*)	**Follow-up** yes	**Release Date** 8-4-12
Owner's Address 4809 Richards Rd Indianapolis		**Summary of Violations:** C 1 NC 4 R 0	
Person in Charge Barbara Hamm			
Responsible Person's E-mail		**Menu Type** (*See back of page*) 1 ☐ 2 ☐ 3 ✔ 4 ☐ 5 ☐	
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
173	c		eggs stored in cooler over ice tea container	now 7-25-12
234	nc		silverware food contact surfaces are upside down in a few containers from dishwashing area	now 7-25-12
190	nc		Food cooling in cooler (bean mix and bowls of salsa) need to be covered	now 7-25-12
250	nc		Wine glasses on shelf must be inverted or covered to protect from contamination	now 7-25-12
418	nc		Employee area in cooler needs to be labeled and designated for employee food	now 7-25-12

Received by (*name and title printed*): Barbara Hamm	Inspected by (*name and title printed*): Jennifer Rekers, EHS
Received by (*signature*): signature on file on paper copy	Inspected by (*signature*):

cc:	cc:	cc:

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
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.
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.