

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 lin	nit for cor	rectio	n of each violation is specified in the narrative portion	n of this report.			1
Establishme	ent Name			Telephone Number	(/44/		ID#
				() Establishme it	(,	
Establishme	ent Addres	is (nu	mber and street, city, state, ZIP code)	() tiwner			
Owner				Purpose:	Follow-up Release Date		
				1. Routine			
Owner's Ad	idress			2. Follow-up	Summary of Violations:		
Person in C	harga		<u> </u>	3. Complaint	C NC D		
1 erson in C	nai ge			4. Pre-Operational	C NC R		
Responsible	Person's	E-ma	il	5. Temporary	Menu Type (See back of page)		
				6. HACCP			
Certified Fo	ood Handle	er		7. Other (list)	12	3	45
• CRITICAL	. ITEMS AR	E IDI	ENTIFIED IN THE CHECKLIST AND NARRATIVE COLU	UMNS MARKED "C"	•		
			FROM PREVIOUS INSPECTIONS ARE DENOTED IN T		ND IN THE N		
Section#	C/NC	R	Narrati	ive		To Be Co	orrected By
							_
-							
							-
Received by	(name and	title j	orinted):	Inspected by (name and title	printed):		
Received by	(signature):		Inspected by (signature):			
Dinn,							
cc:			cc:		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.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.