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 Heavenly Biscuit	**Telephone Number** (238)-209-4006 ( ) Owner	**Date of Inspection** (*mm/dd/yr*) 6-20-19	**ID #**
Establishment Address (*number and street, city, state, ZIP code*) 165 N Van Buren St			
Owner Barbara Schackelford	**Purpose:** 1. Routine ✔	**Follow-up** yes	**Release Date** 6-30-19
Owner's Address 12931 W Youth Camp Rd Columbus	2. Follow-up ☐	**Summary of Violations:**	
Person in Charge Barbara Schackelford	3. Complaint ☐	C 1 NC 2 R 0	
Responsible Person's E-mail barbschack@yahoo.com	4. Pre-Operational ☐ 5. Temporary ☐	**Menu Type** *(See back of page)*	
Certified Food Handler in process	6. HACCP ☐ 7. Other (*list*)	1 ☐ 2 ☐ 3 ✔ 4 ☐ 5 ☐	

• 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 to be held beneath meats in coolers	now 6-20-19
294	nc		Sanitizing test strips needed to check concentration of sanitizer in sink	now 6-20-19
351	nc		Trash receptacle needs a lid in the unisex bathroom	now 6-20-19-
			OK TO OPEN	

Received by (*name and title printed*): Barbara Schackelford	Inspected by (*name and title printed*): Jennifer Heller, 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.