

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.

The time lir	nit for cor	rectio	n of each violation is specified in the na	rrative portion of thi	is report.			•	
Establishment Name					Telephone Number	Date of Inspection ID # (mm/dd/yr)		ID#	
					() Esoblishment	(,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	,		
Establishment Address (number and street, city, state, ZIP code)					() Owner				
Owner					Purpose:	Follow-up Release Date			
Owner's A	ddross				1. Routine				
Owner's Address					2. Follow-up 3. Complaint	Summary of Violations:			
Person in Charge					4. Pre-Operational	C	NC R		
Responsible	e Person's	E-ma	il		5. Temporary Menu Type (See back of page) 6. HACCP				
Certified Fo	ood Handle	er			7. Other (list)	1 2	3	4 5	
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• CRITICAL	. ITEMS AR	RE IDI	ENTIFIED IN THE CHECKLIST AND NAR	RATIVE COLUMNS N	MARKED "C"	•			
• VIOLATIO	ON(S) REPE	ATED	FROM PREVIOUS INSPECTIONS ARE D	DENOTED IN THE "SU	MMARY OF VIOLATIONS"	AND IN THE I	NARRATIVE	BELOW AS "R"	
Section#	C/NC	R		Narrative			To Be C	orrected By	
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Received by	(name ana	l title j	orinted):		Inspected by (name and title	e printed):			
Received by	(signature):	<u> </u>	Inspected by (signature);					
					Am ryme				
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.