

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 of this	report.			1		
Establishment Name					Telephone Number Date of In (mm/dd/y			ID#		
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Establishment Address (number and street, city, state, ZIP code)					() WHOT					
Owner					Purpose:	Follow-up Release Date				
					1. Routine					
Owner's Address					2. Follow-up	Summary of Violations:				
Person in Charge					3. Complaint4. Pre-Operational	C	C NC R			
Responsible Person's E-mail					5. Temporary 6. HACCP			Type (See back of page)		
Certified Fo	od Handle	er			7. Other (list)	12	3	_45		
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			ENTIFIED IN THE CHECKLIST AND NARRATIVE							
			FROM PREVIOUS INSPECTIONS ARE DENOTE		IMARY OF VIOLATIONS" AN	ND IN THE N				
Section#	C/NC	R	N	Narrative			To Be Co	orrected By		
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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.