

## **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 specifie	ed in the narrative portion of	f this report.			1
Establishment Name					Telephone Number  ( ) Establishment  Date of I (mm/dd/y)			ID#
***								
Establishme	ent Addres	is (nu	mber and street, city, state, Z1	IP code)	( )thener			
Owner					Purpose:	Follow-up Release Date		
					1. Routine			
Owner's Address					2. Follow-up	Summary of Violations:		
Person in C	harge				3. Complaint	C NC R		
	- 6				4. Pre-Operational			
Responsible	e Person's	E-ma	iI		5. Temporary 6. HACCP	Menu Type (See back of page)		
C VC IF	1 77 11				7. Other ( <i>list</i> )	12345		
Certified Fo	ood Handle	er				.   12	3	_45
• CRITICAL	ITEMS AR	E IDE	ENTIFIED IN THE CHECKLIS	T AND NARRATIVE COLUM	NS MARKED "C"		_	
• VIOLATIO	N(S) REPE	ATED	FROM PREVIOUS INSPECTI	IONS ARE DENOTED IN THE	"SUMMARY OF VIOLATIONS"	AND IN THE I	NARRATIVE	BELOW AS "R"
Section#	C/NC	R		Narrative			To Be Co	orrected By
Received by	(name and	l title j	printed):		Inspected by (name and title	e printed):		
Received by	(signature	):			Inspected by (signature):	_		
		-			Jan Jan	<u>~</u>		
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.