

## **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 li  | nit for cor | rectio    | n of each violation is specified in the narrative portion of th | is report.                                 |                        |   |                    |  |
|--|-------------|-----------|---|--|------------------------|---|--------------------|--|
| Establishme  | ent Name    |           |   | Telephone Number ( ) Establishment ( mm/d) |                        | spection<br>)                                   | ID#                |  |
| Establishme  | ent Addres  | is (nu    | mber and street, city, state, ZIP code)                         | ( ) Owner                                  |                        |   |                    |  |
| Owner  |             |           |   | Purpose: 1. Routine                        | Follow-up Release Date |   |                    |  |
| Owner's Ac   | idress      |           |   | 2. Follow-up                               |                        |   |                    |  |
| Person in C  | harge       |           |   | 4. Pre-Operational                         | C                      | C NC R  |                    |  |
| Responsible  | e Person's  | E-ma      | <b>il</b>   | 5. Temporary 6. HACCP                      | Menu Ty                |   |                    |  |
| Certified Fo   | ood Handle  | er        |   | 7. Other (list)                            | 12                     | 3   | _45                |  |
|  |             |           | ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS                 |  | NID IN THE R           | JADDATIVE                                       | DELOW AC "D"       |  |
| VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN T.      Section#   C/NC   R   Narrati |             |           |   |  |                        |   | To Be Corrected By |  |
| Section  | CITC        | IX        | Namauve   |  |                        | ТОВСС   | rected by          |  |
|  |             |           |   |  |                        |   |                    |  |
|  |             |           |   |  |                        |   |                    |  |
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| -  |             |           |   |  |                        |   |                    |  |
| Received by  | (name and   | l title j | printed);   | Inspected by (name and title               | printed):              |   |                    |  |
| Received by (signature):  Inspected by (signature):  Z'un l'and My                                   |             |           |   |  |                        |   |                    |  |
| cc:  |             |           | cc:   |  | T . E.                 | <u>, ()                                    </u> |                    |  |

## 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.  |
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| 5  | Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.  |
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