

## 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 narrative portion o	of this report.			•
Establishment Name					Telephone Number	Date of Inspection ID # (mm/dd/yr)		ID#
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Establishment Address (number and street, city, state, ZIP code)					( ) thence			
Owner					Purpose:	Follow-up Release Date		
					1. Routine			
Owner's Address					2. Follow-up	Summary of Violations:		
Person in C	harge			•	3. Complaint 4. Pre-Operational	C NC R		
					5. Temporary			
Responsible	e Person's	E-ma	iI		6. HACCP	Menu Type (See back of page)		
Certified Fo	ood Handle	er		•	7. Other (list)	1 2	3	4 5
								_ <b>'</b>
• CRITICAL	. ITEMS AR	E IDE	NTIFIED IN THE CHECKLIST	AND NARRATIVE COLUM	INS MARKED "C"			
• VIOLATIO	ON(S) REPE	ATED	FROM PREVIOUS INSPECTIO	ONS ARE DENOTED IN THE	"SUMMARY OF VIOLATIONS"	' AND IN THE I	NARRATIVE	BELOW AS "R"
Section#	C/NC	R		Narrative			To Be C	orrected By
				· 				
				<u> </u>			-	
								· 
Received by	(name ana	i title j	orinted):		Inspected by (name and tit	le printed):		
Received by	(signature	):	_	Inspected by (signature):				
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.